

Cenit 2008



Appellation:	Colchagua Valley	Alcohol:	14,5 % by volume
Vineyard:	Caliterra Estate	Final pH:	3.58
Composition:	30% Cabernet Sauvignon	Total Acidity:	5.80 g/l (tartaric acid)
	34% Malbec	Residual Sugar:	2.45 g/l
	21% Petit Verdot		
	15% Carménère		

> *Vineyard*

The 2007-2008 season was considered warm for the Colchagua Valley. A caloric amount of 1,700 degrees-day was recorded, an increase of 6.4% compared to the previous year. (1,598 degrees-day), and 2.4% higher than the historic average (1,660 degrees-day). The different phenolic stages (blooming, setting, veraison and ripening) were affected by a cold and dry winter (monthly average temperatures were lower than the previous season, with an increase in the accumulation of cold hours and several winter frosts), which caused blooming to occur 10 to 15 days later than usual, although in a more homogeneous way than in previous years. The high temperatures recorded in January, February and March increased the ripening process, which resulted in an earlier harvest with significant diminution in red variety yields.

> *Vintage Notes*

Deep, dark and dense color, highly vivid and attractive. Its brilliance and deep ruby notes are accented when the glass is tilted.

The intensity of its nose is astounding since it is not necessary to get close in order to appreciate the first fragrances emanating from the glass. It is extremely difficult to express the great aromatic richness Cenit has. The aroma begins with ripe, red fruits, dried fruits and dried whole peaches that mingle with mocha, coconut and vanilla notes followed by an undertone of forest fruit laced with a touch of fallen leaves, providing a connotation of elegance and finesse.

In the mouth, it stimulates all our senses. Its full body has a sweet yet mature tannin. Highly concentrated, its potency is presented as a gloved hand due to its fine smoothness. Wonderful persistence and an incredibly long finish.

> *Fermentation and Ageing*

This fourth version of Cenit has confirmed once again the course that was defined from the very beginning, to produce the best wine using the grapes from our lands. For this, in 2008, we incorporated 15% Carmenere, providing complexity to the blend, and along with the Cabernet Sauvignon, Malbec and Petit Verdot, it expresses in a single synergy the best characteristics of each variety.

As in previous years, it was necessary to wait for 18 months before the wine was ready to be blended and bottled. Its extended storage was carried out in oak barrels, 75% French and 25% American, increasing the % of American barrels compared with previous years due to the incorporation of our Carmenere which has demonstrated to have great affinity with this oak. Malolactic fermentation proceeded slowly during the first winter, before the first racking out of the total of five it was subjected to.



> *Winemaker's Notes*

Maximum attention to detail has been implemented in order to create Genit 2008. During the process of searching for the perfect match of varieties, which required several months and lengthy wine tastings, we decided this year, given the benefit granted by this wine, to incorporate 15% Carmenere, varying for the first time since 2005 the varietal composition of this wine, incorporating superb silkiness and potentiating the expression of our terroir in the glass. Our goal was to obtain the best possible wine, as is expected. Thus, we continue down this wine's path which forges ahead on its own and may very well become a reference of the Colchagua Valley due to its unique identity.

