

CALITERRA® Reserva



Appellation
Colchagua Valley

Vineyard
Viñedos Caliterra
Estate Grown

Composition
87 % Merlot
8 % Carménère
5 % Shiraz

Alcohol
13,5 % by volume

Final ph
3,60

Total Acidity
5,10 g/l (tartaric acid)

Residual Sugar
2,88 g/l

MERLOT
2010

Vineyard

During the growth season, each month registered decreases in its mean temperature, even reaching 18,4% less in April and 3% less during the hottest month, January, compared to historic averages. This resulted in a highly challenging season with regards to obtaining the proper ripeness since early on delays of 11 to 13 days were observed in the phenological phases of the plants in addition to a lower thermal accumulation which finally reached 1,538 degrees, 175 degrees less than the previous season and 9,5% less than the historic averages. This places the Colchagua Valley as one of the valleys with the greatest decrease in mean temperatures and thermal accumulation during the 2009-2010 season.

Vintage Notes

This wine has an attractive ruby red color that is extremely vivid and brilliant.

In the nose, fruits abound with lovely notes of berries, dried plums and fresh plums with subtler vanilla notes and a touch of coconut.

In the mouth, it is silky, filling and provides the necessary nerve that balances the quality and sweetness of its tannins.

Fermentation and Aging

As has become habitual each season, once again working the vineyard in a polygon manner was crucial during this season. This consists of rationally separating the heterogeneity within the different blocks; differences that were generated by the diversity found in the soils. Using state of the art technology with multispectral images, we were able to differentiate the level of ripeness from plant to plant in order to be able to separately take uniform fruit polygons to the storage facility. This marks the beginning of an individual path towards the bottle that is not accompanied by a mass of grapes with different degrees of ripeness. This implicates a certain degree of separation of the sub-batches that rigorously adheres to how the variation of soils underneath the plants naturally occurs.

During this harvest in particular, we have had to ever-so-carefully manage the fruit since due to the fact that this season had a delay in ripening, the precise selection of ripeness for each batch allowed us to obtain wines with superb fruit expression along with proper roundness in the mouth and an excellent balance of freshness.

Fermentation was performed in stainless steel tanks at initial temperatures of 30° Celsius that were reduced afterwards to 26° Celsius so as to avoid over extraction of the skins. The wine was aged in oak barrels for 10 months during which time the malolactic fermentation took place.

Winemaker's Notes

This season our vineyard in general had lower than average temperatures which in turn allowed us to especially highlight the fruit characteristics of our wines.

In our Merlot plantations, we have continued our labor focused on the roots of the vine, obtaining very interesting results in terms of fruit ripeness.

The wines are very fruity, with a predominance of cherries and plums in the nose, while in the mouth, the tannins have had a tendency to become softer and smoother. When the time comes to combine with the previous harvest, more or less at the beginning of 2011, it will be very pleasant in spite of its youth.

