

CALITERRA®

CALIDAD DE NUESTRA TIERRA

Philosophy



Caliterra's philosophy is to craft environmentally friendly wines under the concepts of precision winegrowing and sustainable vineyard management, where each variety stands out for their fruity, fresh and distinctive style, expressing the quality and pureness of Chile's nature, terroir and fruit.

Our sustainable approach to crafting wines gives great value to high standards of environmental quality, based on the objective of obtaining high-quality products, protecting the health of the consumer and our workers, respecting the environment (flora and fauna), working strongly united to the community and preserving the natural landscape for future generations.

Our Caliterra Reserva wines are made from estate grown grapes specially selected by our winemakers to enhance their expression of flavors and aromas. The modern and distinguished red wines are crafted from grapes that come from our Caliterra Vineyard in the Colchagua Valley aged in French and American oak barrels to achieve a more complex and elegant finish. The grapes for our zesty and fresh white wines come from our vineyards in the Curicó, Maipo and Casablanca Valleys.

Our Caliterra Tributo wines are single vineyards, a testimony to the quality of our land, made by selecting Caliterra's best grapes. The wines express the unique harmony between the magic of the environment, the natural work in the vineyard and the friendly interaction with men. Our red variety grapes were hand harvested, rigorously selected, carefully fermented and aged for 14 months in French and American oak barrels, adding complexity and structure to the wine. Our white varieties were delicately hand harvested, and specially selected to obtain a distinct character, personality and identity.

