



CALITERRA®

CENIT 2011



HISTORY

The Icon wine takes its name from the highest point in the sky. Every December 21, the southern hemisphere experiences the longest day of the year, the summer solstice. That is the day the sun reaches its zenith (Cenit in Spanish) over our vineyard, and we celebrate by making the final blend, which aims to express the synergy of the best characteristics of each variety selected for this wine.

REGION

Colchagua Valley, Chile

VARIETAL

62% Cabernet Sauvignon, 11% Carménère, 16% Malbec, 11% Petit Verdot

VINEYARDS

The grapes used for this wine were sourced from selected lots from the Caliterra Estate in the Colchagua Valley. Our estate is located 200 km (125 miles) south of Santiago and 60 km (37 miles) from the coast at 150 meters (500 feet) above sea level. The vineyard is vertically trained, spur pruned, and drip irrigated. The Coastal Mountains are lower in Colchagua than anywhere else in the country allowing cool ocean breezes to enter the valley every afternoon, resulting in hot days and cool nights during the ripening season. The high diurnal temperature difference, triggers accumulation of polyphenolics and antocyanins delivering wines with intense color and structure.

WINEMAKER

Rodrigo Zamorano

WINEMAKING

18 months in new oak barrels (70% French and 30% American). In its first winter malolactic fermentation slowly took place before the first of five rackings in total.

VINTAGE

July was much colder than normal: aprox. 2.5°C less than the average on our three vineyards. These temperatures delayed the bud break by approximately 10 days. The winter was much drier than usual, especially in August. June and July were quite normal. Spring was normal, the grapevine continued its growth on its habitual pace. The original delay of bud break was maintained. Summer was quite cloudy. It affected both the temperatures, and also their amplitudes. So the maturity came at a regular but slow pace and we didn't have the excess of sun that can occur sometimes. Fall brought normal conditions and the secret was based on an early identification of grapevine's needs, relying the quality of the grapes in the vineyard management.

TASTING NOTES

Nose: On the nose it is intense with some notes of blueberry and cassia, and some hints of grey pepper by a touch of sweetness of butterscotch. This very complex and well-structured wine.

Palate: Elegant and deep palate with delicate notes of sour cherries. Its vibrant acidity points to the long life ahead for this wine.

TECHNICAL INFORMATION

pH: 3.39

Total Acidity: 5.97 g/l

Residual Sugar: 2.83 g/l

Alcohol: 14%

Case Production: 600/6pack

Ageing Potential: 8 years