



CALITERRA®

RESERVA MERLOT 2017



HISTORY

These are modern and elegant wines in which we seek to reflect the particular characteristics of our terroir. These are distinctive and flavorful wines to be enjoyed on any occasion.

REGION

Colchagua Valley, Chile

VARIETAL

95% Merlot, 5% Malbec

VINEYARDS

The Colchagua Valley is home to our Caliterra Estate, located 200 km (125 miles) south of Santiago and 60 km (37 miles) from the coast at 150 meters above sea level (500 feet a.s.l.). Caliterra Estate has approximately 1,085 ha (2,681 acres) with approximately 75% of untouched land and Mediterranean climate, where cool nights and gentle breezes temper the sun's energy creating perfectly ripe, intense, concentrated and balanced wines.

WINEMAKER

Rodrigo Zamorano

WINEMAKING

Fermentation was performed in stainless steel tanks at 24°- 26°C. The wine was aged in 30 % oak barrels for 7 to 9 months in 2nd- and 3rd-used barrels during which time the malolactic fermentation took place. The wine was then bottled January 2018.

VINTAGE

Some spring frosts in the colder zones lasted up to four days in a row. In more temperate zones we had a few days of low temperatures that clearly affected the development of buds, shoots, and bunches. This, along with the scant rainfall and higher-than-usual temperatures, resulted in reduced fruit set and ultimately lower yields. The summer was very hot; temperatures approached 40°C in some sectors of the Valley. Grape ripening was affected to a degree, because the plants shut down and stopped working during the heatwaves, resulting in some dehydration but no major consequences. The good news is that, at the time of writing, March temperatures are lower and the nights cooler, which is producing more aromas, better color, and good tannins.

TASTING NOTES

This wine has a deep and very lively ruby red color. It feels fresh on the nose, intensely aromatic and fruity, with berries such as raspberry and cassis complemented with notes of coffee and tobacco. The mouthfeel is voluptuous and fresh with juicy fruit flavors and a vibrant acidity that stand out and allow predicting a good longevity.

TECHNICAL INFORMATION

pH: 3.32
Total Acidity: 5.0 g/l
Residual Sugar: 2.3 g/l
Alcohol: 13.5%
Case Production: 30,000 cases