



CALITERRA®

EDICIÓN LIMITADA B 2016



HISTORY

Edición Limitada is aimed to create wines of origin, each of which incorporates the varieties that best express the purity of our terroir. Made in small quantities, these wines are an exploration of that which is distinctive and innovative with an elegant style that portrays the Winemaker's special attention to the smallest of details. B reflects the tremendous structure and elegance of varieties from Bordeaux.

REGION

Colchagua Valley, Chile

VARIETAL

41% Petit Verdot, 38% Cabernet Sauvignon, 21% Cabernet Franc

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

VINTAGE

The 2016 vintage winter season started drier than usual, with no rain in June. Then, the weather changed and the season ended as usual with rains concentrated in August. The summer showed normal conditions, but a little warmer than usual, with a wider thermal oscillation, especially in February, when the temperature reached a maximum of 32.5°C. Autumn was slightly rainy with lower temperatures, 5 degrees lower than previous year. The grapes in this vintage showed a very good acidity.

WINEMAKING

Fermented at 24-28° C in 69% stainless steel tanks and 31% in barrels of 3rd use. Fermentation lasted 12-22 days. The wine was then aged for 18 months 48% in new French barrels.

TASTING NOTES

Deep and intense. Classic ruby-red. It is fresh and elegant on the nose, with several aromatic layers. Spicy notes such as gray pepper, tarragon and rosemary, gently give way to fruity aromas such as myrtle and sour cherries and roasted tomatoes complete its bouquet. Fruitiness and smoothness of this elegant wine, which also has a rich and crispy acidity, presage a great structure and aging in the bottle.

TECHNICAL INFORMATION

pH: 3.31
Residual Sugar: 1.82 g/l
Alcohol: 13.5%
Ageing Potential: 10 years
Cases produced: 10,000 cases