



# CALITERRA®

EDICIÓN LIMITADA B 2015



## 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. For this exceptional blend we have chosen varieties from small blocks on our terroir that reflect faithfully the wines from that region.

## REGION

Colchagua Valley, Chile

## VARIETAL

46% Petit Verdot, 38% Cabernet Sauvignon, 23% 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

## 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.

## VINTAGE

The winter season was considered rainy with warmer temperatures than previous year, (+0,5°C), with a maximum of 14.7°C of temperature. Spring presented average temperatures moderated (19.5°C) similar to the previous year temperatures allowing a healthy flowering. Summer was more tempered than usual, registering warm days achieving 34°C in January. This season presented the warmest March in the last decades. However, the grapes presented great quality at the moment of the harvest, with a great tannic structure.

## TASTING NOTES

The appearance of this wine seduces at first glance with its deep and intense ruby-red color. It is intriguing and elegant on the nose, with several aromatic layers. Though at the beginning one can feel the spicy and herbal notes of ground pepper, tarragon and rosemary, they gently give way to fruity aromas such as myrtle and cherries. Soft touches of black chocolate complete its bouquet.

## TECHNICAL INFORMATION

pH: 3.49

Total Acidity: 6.2 g/l

Residual Sugar: 2.1 g/l

Alcohol: 14%

Bottled: February 2017

Ageing Potential: Drink now through 2026