

CALITERRA®

RESERVA



SYRAH 2014

ORIGIN

VALLEY	Colchagua Valley
PROPERTY / ESTATE	Caliterra Vineyard
BLOCK	Grapes from different blocks of the estate
SOILS	Deep granitic soil with layers of clay Very deep sandy-clay colluvial soil Moderately deep clay colluvial soil with embedded stone
EXPOSITION	Multiple
VINES	18 years

COMPOSITION

VARIETIES	Syrah 100%
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ANALYSIS

ALCOHOL	13,5%
PH	3,66
TOTAL ACIDITY	5,94 g/L Tartaric Acid
RESIDUAL SUGAR	3,79 g/L

VINIFICATION

FERMENTATION	100% in stainless steel tanks
YEAST TYPE	Selected dry yeasts
FERMENTATION TEMP	24 - 26°C
FERMENTATION TIME	22 - 26 days
MLF	100%

AGEING & BOTTLING

BARREL AGEING	30% aged for 7-9 months in barrels of second or third use
BOTTLING DATE	January 2015
AGEING POTENTIAL	Best consumed from March 2015 through late 2016

WINEMAKER'S COMMENTS

"One of the Mediterranean varieties that presents better results at Caliterra Estate. This wine is a beautiful introduction to this world of Mediterranean style."

TASTING NOTES

This attractive cherry red in colour Syrah is very fruity with notes of fresh fruit like strawberry and blueberries, accompanied by meaty and spicy aromas that represent as best this variety. In the mouth highlights its acidity and juiciness, and its strong and firm sweet tannins presage a wine of a pleasant finish.

FOOD PAIRING

It goes well with lamb, sausages and spicy recipes.

