

CALITERRA®

Reserva



CHARDONNAY
ESTATE GROWN

Vineyard

Specially-selected Reserve grapes from our Curicó Valley vineyard located 210 km (130 miles) south of Santiago at latitude 35° South were used for this wine. The Curicó Valley's geography is diverse, beginning with the Andes Mountains at 3,000 meters (9,850 feet) above sea level and crowned by the Planchon and Peteroa Volcanoes, which give rise to the Teno and Lontue Rivers that provide irrigation water to the extensive vineyards. Our vineyard is located in the foothills of the Andes Mountains. The altitude and cooler climate of this sector allows white varieties to ripen more slowly here than in the rest of the valley. Grapes grown here have intense, fresh aromas with elegant tropical and citrus characteristics. The climate in this vineyard is temperate.



Vintage Note

The 2006-2007 growing season was dry and cold. The accumulated heat summation was lower than the last harvest and that of the historic average over the last 7 years. The relatively good temperatures during January and February contributed to the quick ripening of white varieties, such as our Chardonnay. The decision to wait the maximum possible obtained a more significant presence of fruit avoiding one-dimensional wines. The climatic circumstances of this summer contributed to the healthy and very good sanitary state of the fruit. This variety is able to adapt to both climatic and enological changes, offering a much more expansive spectrum of styles than other varieties.

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| Apellation | Curicó Valley |
| Vineyard | Caliterra Vineyards Estate Grown |
| Composition | 100% Chardonnay |
| Alcohol | 13.5% by volume |
| Final pH | 3.25 |
| Total Acidity | 6.2 g/l (tartaric acid) |
| Residual Sugar | 2.6 g/l |

Fermentation and Aging

The Chardonnay is the most versatile and friendly white grape variety. It can undergo any winemaking process. reductive fermentation, oxidative aging, aging in wood barrels and malolactic fermentation in different degrees are some of the techniques used to successfully create a pleasant and drinkable wine characterized by a varied array of aromas. There is no a fixed process but a dynamic adaptation to the conditions of the harvest and the characteristics of the season. All this diversity enhances the complexity of this wine.

Winemaker's Notes

The aromas of this wine reaffirm its quality, it enjoys an evident freshness. The green tones around the rim of the glass resemble a young wine endorsed by the aromas of delicious tropical fruit like guava and banana and by a classical honey background but yet with a mineral touch that makes it special. In the mouth it is dry with nerve and the medium body extends its perception. Best to taste within a couple of years.