



Caliterra - Reserva Chardonnay

Origin : Chile.

Appellation : Casablanca Valley.

Grape Varieties : 100% Chardonnay.

Tasting Note : Golden yellow colour with green at the rim, the nose of this very fresh and intense wine features citrus and mineral notes with a touch of nuts and spice. The palate is balanced and mineral - edged with sharp acidity that heightens the flavor.

Food Matching : Idea with Roasted Potatoes and Shrimp.



Caliterra - Reserva Cabernet Sauvignon

Origin : Chile.

Appellation : Colchagua Valley.

Grape Varieties : 97% Cabernet Sauvignon, 2% Petit Verdot, 1% Cabernet Franc.

Tasting Note : Deep and very lively ruby - red colour. The nose offers tremendous aromatic intensity with notes of berries. The crisp and voluptuous palate shows fresh fruit flavors and a vibrant acidity that allows us to predict good longevity for this wine.

Food Matching : Idea with Grilled meats, roasts or hard cheeses.



Caliterra - Tributo Carmenerre

Origin : Chile.

Appellation : Colchagua Valley.

Grape Varieties : 91% Carmenerre, 3% Syrah, 6% Cabernet Franc.

Tasting Note : Deep purplish-reddish in colour. Aromas of black fruits accompanied by a light touch of spice. The palate features very soft, silky tannins, along with vibrant acidity.

Food Matching : Ideal with risotto, pork, red meat and deer.



Caliterra - Tributo Cabernet Sauvignon

Origin : Chile.

Appellation : Colchagua Valley.

Grape Varieties : 91% Cabernet Sauvignon, 3% Cabernet Franc, 6% Petit Verdot.

Tasting Note : Ruby red colour. Great intensity on the nose. It opens with aromas of black fruits accompanied by a light touch of spice. The palate features very soft, silky tannins.

Food Matching : Ideal with red meat, cheese, typical Chilean food and lamb.



Caliterra - Tributo Edicion Limitada “ A ”

Origin : Chile.

Appellation : Colchagua Valley.

Grape Varieties : 60% Carmenere, 40% Malbec.

Tasting Note : Deep cherry - red colour with bluish nuances. Fresh aromas of forest fruits stand out on the nose along with spicy notes, black pepper, and tobacco leaf, complemented by elegant notes of coffee.

Food Matching : Pairing with Potato Salad with Green Beans and Roasted Vegetable Salad.