


















VIÑA LA RESERVA DE CALIBORO

\$17.35

* Suggested retail price

Erasmus Barbera
Garnacha Valle del
Maule 2017

 Organic  Biodynamic

| | | |
|--|-----------------------|-----------------------------|
|  | Product code | 14691316 |
|  | Licensee price | \$15.07 |
|  | Format | 12x750ml |
|  | Listing type | SAQ Specialty by lot |
|  | Status | Available |
|  | Type of product | Still wine |
|  | Country | Chile |
|  | Regulated designation | Denominación de Origen (DO) |
|  | Region | Valle Central |
|  | Subregion | Valle del Maule |
|  | Varietal(s) | Barbera 56 % |
|  | Varietal(s) | Garnacha 44 % |
|  | Alcohol percentage | 14% |
|  | Colour | Red |
|  | Sugar content | 4.6 |
|  | Closure type | Cork |
|  | À boire | Ready to drink |

ABOUT THIS WINERY

The cellar of La Reserva de Caliboro was built at the end of the XIX century. The cellar was used in its original form until the end of the XX century. In 2005, Count Francesco Marone Cinzano decided to rebuild the impressive structure. He aimed to redeem an emblematic symbol of the local Chilean rural patrimony by the conservation and the restoration of the building. He introduced the most modern winemaking equipment imported from Italy.

TASTING NOTES

Crimson color with deep purple reflections. Intense and harmonious aromas of wild berries, chocolate and spices. The palate is young, balanced, medium bodied, juicy and fresh, with soft, ripe tannins and lingering fruit. A hint of sweetness lingers on a long finish. Serve as an aperitif, or as an accompaniment to a variety of dishes, from white meats to cooked fish.

PRODUCT NOTES

Deep sandy soils, 100 meters above sea level, dry Mediterranean climate.

PRODUCTION NOTES

Manual harvest at the beginning of April, with selection of the grapes. Fermentation takes place

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in a stainless steel tank. Half of the harvest ferments with the grape varieties gathered in the tank, the rest with the separate grape varieties. Indigenous yeasts and short maceration, followed by blending, and the wine is stabilized by exposure to cold winter temperatures for a month and a half. The barbera does not undergo malolactic fermentation and the garnacha provides its residual sugar. The ...



FRÉCHETTE
VINS D'EXCEPTION

