

CALITERRA®

TRIBUTO



SYRAH 2014

ORIGIN

VALLEY	100% Colchagua
PROPERTY/ ESTATE	Caliterra Vineyard
BLOCK	Espino - Gobelet
SOIL	Washed-out granite and quartz sand
ORIENTATION	Northeast

COMPOSITION

VARIETIES	97% Syrah	3% Carignan
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ANALYSIS

ALCOHOL	13,5%
PH	3,49
TOTAL ACIDITY	5,38 g/L Tartaric Acid
RESIDUAL SUGAR	2,02 g/L

VINIFICATION

FERMENTATION	100% in stainless steel
YEAST TYPE	Selected dry yeasts
FERMENTATION TEMP	24-26°C
FERMENTATION TIME	20 a 28 days
MLF	100%

AGEING & BOTTLING

BARREL AGEING	100% aged in barrels of 2nd and 3rd use for 12 months
BOTTLING DATE	February 2016
AGEING POTENTIAL	Best as of the end of 2016 through to the end of 2023

WINEMAKER'S COMMENTS

"Very fresh and floral, this version of our Tributo Syrah communicates countryside flavours..."
"Though shy, it makes its way with time and patience. The result is extraordinary..."

TASTING NOTES

This wine shows a ruby-red colour with violet rims. It is very intense, fresh and floral on the nose, and takes time in the glass to reveal all its secrets. Notes of sour cherries and blackberries show up softly, complemented by hints of tobacco, fresh rosemary and tarragon, all of which show the wild side of this version of our Tributo Syrah.

It feels fresh and juicy on the palate, with firm tannins that allow predicting a good aging potential.

FOOD PAIRING

Typical Chilean food: Lamb roasted on the stick

