

CALITERRA®

TRIBUTO

MALBEC 2014



ORIGIN

VALLEY	100% Colchagua
PROPERTY/ ESTATE	Caliterra Vineyard
BLOCK	Espino
SOIL	Deep colluvial, with a clay-loam texture
ORIENTATION	Northeast

COMPOSITION

VARIETIES	100% Malbec
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ANALYSIS

ALCOHOL	13,5%
PH	3,54
TOTAL ACIDITY	5,87 g/L Tartaric Acid
RESIDUAL SUGAR	1,53 g/L

VINIFICATION

FERMENTATION	93% in stainless steel, 7% carbonic maceration in used barrels
YEAST TYPE	93% with selected dry yeasts, 7% with native yeasts
FERMENTATION TEMP	24-26°C
FERMENTATION TIME	15 to 20 days
MLF	100%

AGEING & BOTTLING

BARREL AGEING	100% aged in barrels for 12 months 13% of them new French oak barrels
BOTTLING DATE	January 2016
AGEING POTENTIAL	Best as of mid 2016 through to the end of 2023

WINEMAKER'S COMMENTS

"Colchagua is offering some of the best examples of Chilean Malbec to the world, and our Tributo Malbec is a confirmation of this statement. This great wine, that comes from our vineyards in the valley, is full of floral aromas and shows great elegance on the palate".

TASTING NOTES

Of attractive and lively red colour with a bluish rim, this Malbec reinforces the fresh and vivacious style already offered in our last edition. Full of life, this wine shows intense notes of berries and violets on the nose, which give way to gentle touches of sweet almonds and fresh rosemary. Soft spicy hints complete its complex bouquet.

It feels fresh on the palate, of medium concentration and with great vivacity. Soft tannins underline the elegance of this Tributo Malbec, and its sharp acidity allows predicting a good aging potential.

FOOD PAIRING

Typical Chilean food: steak tartar with sour cream and fine herbs

