

CALITERRA®

TRIBUTO

CARMENERE 2014



ORIGIN

VALLEY	100% Colchagua
PROPERTY/ ESTATE	Caliterra Vineyard
BLOCK	Boldo
SOIL	Colluvial - Very deep clay soil
ORIENTATION	Northeast

COMPOSITION

VARIETIES	93% Carmener 5% Malbec 2% Petit Verdot
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ANALYSIS

ALCOHOL	13,5%
PH	3,7
TOTAL ACIDITY	5,4 g/L Tartaric Acid
RESIDUAL SUGAR	2,4 g/L

VINIFICATION

FERMENTATION	100% in stainless steel tanks
YEAST TYPE	Selected dry yeasts
FERMENTATION TEMP	26°-28°C
FERMENTATION TIME	23 to 30 days
MLF	100%

AGEING & BOTTLING

BARREL AGEING	100% aged in barrels for 12 months 10% of them new French oak barrels
BOTTLING DATE	December 2015
AGEING POTENTIAL	Best as of mid 2016 through to the end of 2022

WINEMAKER'S COMMENTS

"The grapes for this wine are sourced from vines planted on our soils of black clay. This provides a unique character to this emblematic variety, which, at the same time, is a perfect reflect of our terroir. Through this bottle, we pay 'Tribute' to this exceptional combination".

TASTING NOTES

Of ruby-red colour, this wine feels intense right from the beginning. Spicy aromas of black pepper, clove and liquorice stand out on the nose with fruity notes of blackberries and figs that show up softly, complemented by subtle touches of bittersweet chocolate and dried tobacco leaves. The wine offers very soft and silky tannins on the palate. Its nice acidity and great volume allow predicting a good aging potential

FOOD PAIRING

Typical Chilean food: stuffed bell peppers with avocado and lamb.
International food: Spanish risotto (with chorizo, bell pepper, onions)

