

CALITERRA®

TRIBUTO



CABERNET SAUVIGNON 2014

ORIGIN

VALLEY	100% Colchagua
PROPERTY/ ESTATE	Caliterra Vineyard
BLOCK	Quillay
SOIL	Granitic origin, of red loam-quartz structure
ORIENTATION	Northwest

COMPOSITION

VARIETIES	94% Cabernet Sauvignon	2% Cabernet Franc
	1% Petit Verdot	3% Syrah

ANALYSIS

ALCOHOL	13,5%
PH	3.47
TOTAL ACIDITY	5,6 g/L Tartaric Acid
RESIDUAL SUGAR	1,9 g/L

VINIFICATION

FERMENTATION	97% in stainless steel tanks, 3% in used barrels
YEAST TYPE	97% selected dry yeasts, 3% native yeasts
FERMENTATION TEMP	24-26°C
FERMENTATION TIME	12 to 18 days
MLF	100%

AGEING & BOTTLING

BARREL AGEING	100% was aged for 12 months in barrels 13% in new French oak barrels
BOTTLING DATE	December 2015
AGEING POTENTIAL	Best as of mid 2016 through to the end of 2022

WINEMAKER'S COMMENTS

"This is a beautiful example of a lively and intense Cabernet Sauvignon, a Tributo that is easy to love and enjoy".

TASTING NOTES

Of ruby-red colour, the present version of this wine is delicate and elegant. Its aromas of medium intensity appear swiftly on the nose, reminding of blackberries, red currants and cassis. They give way to spicy notes of cinnamon, black pepper and tobacco leaves. As the wine opens in the glass, slight hints of caramel, complemented by sour cherries, show up.

Well balanced and with great volume, the wine shows soft tannins and a crisp acidity that form a great structure on the palate and allow predicting a long ageing potential.

FOOD PAIRING

Typical Chilean food: roasted beef with mashed red bell peppers

International food: magret de canard fried on its own fat with oven-roasted potatoes

