



# CALITERRA®

## TRIBUTO CABERNET SAUVIGNON 2014



### HISTORY

Tributo means homage, and therefore, with Tributo, Viña Caliterra honors the quality of its land, its people, and all of the details that come together in perfect harmony to create an exceptional wine. Each bottle is a unique example of the Caliterra philosophy because it reflects the harmony between the environment and the friendly human work in the vineyard.

### REGION

Colchagua Valley, Chile

### VARIETAL

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

### VINEYARDS

From specially selected lots from the Caliterra Estate in the Colchagua Valley, which extends from the Andes Mountains to the Pacific Ocean through a large part of the Tinguiririca River basin. The Coastal Mountains are lower in Colchagua than anywhere else in the country and allows cool ocean breezes to enter the valley every afternoon, resulting in hot days and cool nights during the ripening season. Located 200 km south of Santiago and 60 km from the coast at 150 meters above sea level. The 1,030 ha property of which approximately 242 hectares are planted to vines. The vineyards are vertically trained and cane-pruned. The deep soils are clay loam (33% clay) and have been drained for proper control of plant vigor. The rows were planted with a northeast-southwest orientation (40 degrees with respect to the north) on a 2.4 degree slope.

### WINEMAKER

Rodrigo Zamorano

### WINEMAKING

Fermentation was initiated at 24-26° C 97% stainless steel and 3% in used barrels, but the temperature was decreased afterwards in order to avoid excessive extraction of the elements in the skins. The wine was aged in for 12 months in barrel, 13% new french oak.

### TASTING NOTES

Nose: Aromas of medium intensity appear swiftly on the nose, reminding of blackberries, red currants and cassis. 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.

Palate: 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.

### TECHNICAL INFORMATION

pH: 3.47

Total Acidity: 5.6 g/l

Residual Sugar: 1.9 g/l

Alcohol: 13.5%

Ageing Potential: 2 to 8 years