



CALITERRA®

TRIBUTO CARMENERE 2015



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

98% Carmeneré, 2% Carignan

VINEYARDS

The Colchagua Valley is home to our Caliterra Estate, located 200 km (125 miles) south of Santiago and 60 km (37 miles) from the coast at 150 meters above sea level (500 feet a.s.l.). Caliterra Estate has approximately 1,085 ha (2,681 acres) with approximately 75% of untouched land and Mediterranean climate, where cool nights and gentle breezes temper the sun's energy creating perfectly ripe, intense, concentrated and balanced wines. Hillside plantings have been introduced to reap more of the estate's potential. 32 ha were added to the initial vineyards in 2005 and 46 ha of hillside Cabernet Sauvignon, Syrah, Carménère and Viognier added during 2008 for a total of 288 ha. Rocks are abundant in the estate's medium textured soils that range from clay-loam to sandy-loam, making it possible to obtain wines of different typicities.

WINEMAKER

Rodrigo Zamorano

WINEMAKING

Fermentation was initiated at 26-28° C in 100% stainless steel, but the temperature was decreased afterwards in order to avoid excessive extraction of the elements in the skins. The wine was aged in 100% stainless steel tanks.

VINTAGE

The winter season was considered rainy with warmer temperatures than previous year, (+0,5°C), with a maximum of 14.7°C of temperature. Spring presented average temperatures moderated (19.5°C) similar to the previous year temperatures allowing a healthy flowering. Summer was more tempered than usual, registering warm days achieving 34°C in January. This season presented the warmest March in the last decades. However, the grapes presented great quality at the moment of the harvest, with a great tannic structure.

TASTING NOTES

Nose: 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.

Palate: The wine offers silky tannins on the palate. Its nice acidity and great volume allow predicting a good ageing potential.

TECHNICAL INFORMATION

pH: 3.49

Total Acidity: 5.67 g/l

Residual Sugar: 2.3 g/l

Alcohol: 13.5%

Ageing Potential: 2-6 years