



CALITERRA®

TRIBUTO CHARDONNAY 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

Casablanca Valley, Chile

VARIETAL

100% Chardonnay

VINEYARDS

The Santa Marta Vineyard in the Casablanca Valley, one of Chile's most recognized valleys for quality white varieties, is situated only 40 km from the coast and is the source for high end Chardonnay.

WINEMAKER

Rodrigo Zamorano

WINEMAKING

Harvested at its peak of ripeness, the juice was 'wild' fermented in oak barrels with one batonnage per week. 100% whole cluster press fermentation was initiated at 16° (53° F), and increased in the final phase to 20° C (57° F) for 15-22 days in french oak (6& new). This wine was aged for 9 months in 100% French oak barrels.

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: Subtle and very elegant on the nose. Its aromas of white fruits, such as pears, are wrapped up in its intense minerality and freshness. Soft citric notes, hints of almond peel and white flowers complete its great bouquet.

Palate: The wine runs softly through the palate, with great balance and refinement, leaving a fresh feeling. For certain, this is a great example of a Chardonnay from Casablanca.

TECHNICAL INFORMATION

pH: 3.2

Total Acidity: 7.4 g/l

Residual Sugar: 1.63 g/l

Alcohol: 12.5%

Ageing Potential: 1 to 6 years