



# CALITERRA®

## TRIBUTO SAUVIGNON BLANC 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

Leyda Valley, Chile

### VARIETAL

100% Sauvignon Blanc

### VINEYARDS

Caliterra's Leyda Vineyards are located only 14 kilometers (8.7 mi) from the Pacific Ocean, where the combination of maritime influence and cool temperatures give birth to extraordinary Sauvignon Blanc grapes.

### WINEMAKER

Rodrigo Zamorano

### WINEMAKING

The grapes were gently destemmed and cold macerated before pressing. The clean must was fermented at 12-16° C (54-57° F) in 100% stainless steel tanks. Temperatures were kept low to preserve crispness, aromas, and intensity in the wine. After approximately 10-15 days all sugar levels had been converted to alcohol.

### 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: It shows a moderate intensity, and its citrus and herbal notes are the first to appear on the nose. With great aromatic complexity, this wine unfolds with tropical fruit notes such as mango and passion fruit, along with floral notes.

Palate: The palate is balanced and mineral, with a sharp acidity that enhances the flavours on the mouth. It presents also a good persistence on the palate along with a great freshness and vivacity.

### TECHNICAL INFORMATION

pH: 3.22

Total Acidity: 7.18g/l

Residual Sugar: 1.2g/l

Alcohol: 13%

Ageing Potential: up to 3 years