

# CALITERRA®

## TRIBUTO

### CHARDONNAY 2013



#### ORIGIN

<b>VALLEY</b>	Casablanca Valley
<b>PROPERTY/ ESTATE</b>	Santa Marta Vineyard
<b>BLOCK</b>	Maitenal Block
<b>SOIL</b>	Colluvial clay-calcareous
<b>EXPOSITION</b>	Northeast

#### COMPOSITION

<b>VARIETIES</b>	Chardonnay 100%
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#### ANALYSIS

<b>ALCOHOL</b>	13,5%
<b>PH</b>	3,37
<b>TOTAL ACIDITY</b>	6,79 g/L Tartaric Acid
<b>RESIDUAL SUGAR</b>	1,43 g/L

#### VINIFICATION

<b>FERMENTATION</b>	100% in French oak barrels 8% new French oak barrels
<b>YEAST TYPE</b>	Native yeasts
<b>FERMENTATION TEMP</b>	16° - 20°C
<b>FERMENTATION TIME</b>	15 - 22 days
<b>MLF</b>	30%
<b>LEES WORKING</b>	1 battonage per week

#### AGEING & BOTTLING

<b>BARREL AGEING</b>	9 months
<b>BOTTLING DATE</b>	December 2013
<b>AGEING POTENTIAL</b>	Best consumed mid-2014 through late 2019

#### WINEMAKER'S COMMENTS

"It was a great year for this Chardonnay from Casablanca. Moderate temperatures, medium luminosity, and long summer season were all conditions that make possible this very fresh and complex wine".

"With a very nice minerality and intensity, this Chardonnay exhibits the best of Casablanca terroir".

#### TASTING NOTES

Golden yellow with greenish nuances, this wine possess finesse with subtle aromas of white fruits such as pear and pineapple, and some citric hints complemented by a light touch of dried fruits. Well-balanced and mineral on the palate, with a sharp acidity that intensifies the flavours. The mouthfeel is amazingly deep, driving the wine through to a remarkably long finish. This Chardonnay will have great longevity.

#### FOOD PAIRING

Fish, shellfish Risotto, sushi and semi ripe chesses.

