



CALITERRA

TRIBUTO



Carmenerre 2015

Colchagua Valley
Caliterra Vineyard

ORIGIN

Soil:
Colluvial - Very deep clay.

Block:
Boldo

Orientation:
Northeast

ANALYSIS

Alcohol: 13.5%
PH: 3.49
Total Acidity: 5.67 g/L
Residual Sugar: 2.3 g/L

VINIFICATION

Fermentation:
100% in stainless steel tanks.

Yeast Type:
Selected dry yeasts

Fermentation Temp:
26°-28°C

Fermentation Time:
23 to 30 days

MLF: 100%

AGEING & BOTTLING

Barrel Ageing:
100% was aged for 12 months in barrels.
10% in new French Oak barrels.

Bottling Date:
December 2016

Ageing Potential:
Best as of mid 2017 through to the end of 2024.

FOOD PAIRING

Typical Chilean food:
Stuffed bell peppers with avocado and lamb

International food:
Spanish risotto (with chorizo, paprika and onions)

VARIEDADES

Carmenerre 98%

Carignan 2%

TASTING NOTES

Of ruby-red colour, this wine feels intense right from the beginning. Spicy aromas of roasted paprika, black pepper and clove stand out on the nose, with fruity notes of blackberries and currants showing up softly, accompanied by subtle touches of bittersweet chocolate and dried tobacco leaves. This extremely fresh wine offers very soft and silky tannins on the palate. Its nice acidity and great volume allow predicting a good ageing potential.