



CALITERRA

TRIBUTO



VARIEDADES

Syrah 100%

Syrah 2016

Colchagua Valley
Caliterra Vineyard

ORIGIN

Soil:
Worn-out granite
and quartz.

Block:
Gobelet

Orientation:
North-east

ANALYSIS

Alcohol: 13.5%
PH: 3.43
Total Acidity: 6.09 g/L
Residual Sugar: 2.1 g/L

VINIFICATION

Fermentation:
63% in stainless steel
tanks, 37% in barrels.

Yeast Type:
63% with selected
specialized dry yeasts.
37% with native yeasts.

Fermentation Temp:
24°-26°C

Fermentation Time:
20 to 28 days

MLF: 100%

AGEING & BOTTLING

Barrel Ageing:
100% of the wine was kept
for 12 months in barrels 12%
in new French oak barrels
and 88% in barrels of 2nd
and 3rd use.

Bottling Date:
January 2017

Ageing Potential:
Drink ideally as of the end
of 2017 until the end of 2024.

TASTING NOTES

This wine shows a garnet-red colour with violet rims. It is intense and complex on the nose. It starts with spicy notes of ground pepper and soft touches of garrigue, as described in the Mediterranean area. After a few minutes in the glass, it opens up to floral and spicy aromas, gently accompanied by notes of sour cherries and blackberries. Soft accents of tobacco, fresh thyme and tarragon complete its bouquet and show a somewhat savage edge in this version of our Tributo Syrah. The wine feels fresh and juicy on the palate, with tannins that convey the fine granite of this incredible terroir and allow foreseeing its great ageing potential.