



CALITERRA

TRIBUTO



VARIETIES

Sauvignon Blanc 100 %

Tributo Sauvignon Blanc 2018

Santo Tomás Vineyard, Casablanca Valley.

ORIGIN

Soil:
Degraded granitic and quartz clay.

Block:
7 and 9 parcels.

Orientation:
Northwest.

ANALYSIS

Alcohol: 13%
PH: 3.12
Total Acidity: 7.8 g/L
Residual Sugar: 1.23 g/L

VINIFICATION

Fermentation:
80% stainless steel tanks,
9% in Acacia barrels and
11% in French oak barrels of
2nd and 3rd use.

Yeast Type:
80% selected yeasts &
20% native yeasts.

Fermentation Temperature:
12°-20°C

Fermentation Time:
10 to 15 days.

Malolactic Fermentation:
0%

AGEING & BOTTLING

Barrel Ageing:
9% aged in Acacia barrels
and 11% in French oak barrels
for 5 months.

Ageing Potential:
Drink ideally as of the
end of 2018 through to
the end of 2023.

Bottling Date:
September 2018.

FOOD PAIRING

Typical Chilean food:
Grilled tuna fish with
potato gratin.

TASTING NOTES

It has a bright pale greenish-yellow colour, it displays great intensity as well as soft citric and mineral notes which are the first to stand out on the nose. Aromas of white fruits, such as Williams pear and mango along with herbal notes complete its ample aromatic range.

Very balanced and mineral on the palate, the wine has a crisp acidity that highlights its flavours. Its long persistence, as well as its great freshness and vivacity, make of this a complex wine, ideal for enjoying in everyday life.