



CALITERRA

## Tributo Malbec 2018

*Caliterra Vineyard, Colchagua Valley*



### ORIGIN

**Soil:**  
Deep, colluvial, with a clay-loam profile, embedded with sharp schist stones.

**Block:**  
Espino.

**Exposition:**  
South-east.

### ANALYSIS

**Alcohol:** 13.5%  
**pH:** 3.3  
**Total Acidity:** 6.28 g/L  
**Residual Sugar:** 1.47 g/L

### VINIFICATION

**Fermentation:**  
80% in stainless steel tanks and 20% in used barrels.

**Yeast Type:**  
100% native yeast.

**Fermentation Temperature:**  
22° - 26° Celsius.

**Fermentation Time:**  
15 to 20 days

**Malolactic Fermentation:**  
100%.

### AGEING AND BOTTLING

**Ageing:**  
12 months in French oak barrels. 5% new.

**Bottling date:**  
November 2019.

**Ageing Potential:**  
Best as of mid-2020 through to the end of 2029.

### TASTING NOTES

This Malbec confirms the fresh and vivid style already seen in the past versions of intense pomegranate red colour. Of beautiful intensity on the nose, it is an exceptional bouquet that opens up with floral and mineral notes and aromas of berries that give way a soft spicy touch of sweet almonds and fresh tarragon. It feels fresh on the palate, of medium concentration but with great vivacity. Fruity and mineral flavours remind of the soil's granitic origin. The elegance of this Tributo Malbec is complemented with soft tannins, and its crisp acidity allows us to foresee a good ageing potential.