



CALITERRA

## Tributo Cabernet Sauvignon 2019

*Caliterra Vineyard, Colchagua Valley*



### ORIGIN

**Soil:**  
Of granitic origin, with red loam-quartz structure.

**Block:**  
Talhuenes

**Exposition:**  
North-east.

### ANALYSIS

**Alcohol:** 13.5%  
**pH:** 3.5  
**Total Acidity:** 6.06 g/L  
**Residual Sugar:** 1.98 g/L

### VINIFICATION

**Fermentation:**  
Stainless steel tanks.

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

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

**Fermentation Time:**  
12 to 18 days

**Malolactic Fermentation:**  
100%.

### AGEING AND BOTTLING

**Barrel Ageing:**  
100 % was aged 12 months in French oak barrels from second to fifth use.

**Bottling date:**  
December 2020.

**Ageing Potential:**  
Best as of mid-2021 through to the end of 2031.

### TASTING NOTES

Ruby red with bluish rims, its impeccable presentation raises the curiosity about this beautiful Cabernet Sauvignon. Shy but elegant at the beginning on the nose, it opens up to a complex bouquet full of black currant aroma, raspberry, tarragon, black pepper accompanied by slight mineral notes of graphite and spices such as liquorice and cloves.

On the palate, it is balanced, fruity and of good volume. Its journey is long, accompanied by a pleasant acidity and lively and textural tannins that promise long ageing for this wine.