



CALITERRA

Tributo Malbec 2020

Caliterra Vineyard, Colchagua Valley



ORIGIN

Soil:

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

Block:

Espino.

Exposition:

Southeast.

ANALYSIS

Alcohol: 13.5%

pH: 3.4

Total Acidity: 5.93 g/L

Residual Sugar: 1.4 g/L

VINIFICATION

Fermentation:

80% in stainless steel tanks and 20% in used barrels.

Yeast Type:

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:

October 2020.

Ageing Potential:

Drink ideally from mid-2022 until the end of 2029.

TASTING NOTES

Tributo Malbec 2020 has a beautiful purple-red colour. It is shy and complex on the nose unfolding aromas of blue flowers accompanied by wild berries like currant and blueberry, soft notes of grapefruit peel, and mineral and spicy touches like sweet almond and fresh tarragon. The palate shows great personality with medium concentration, great vivacity and textures. Fruity and mineral flavours recall the granitic origin of its soil. It is an elegant wine due to its soft tannins and crisp acidity, foreseeing a great ageing potential.