



CALITERRA

Tributo Carmenere 2021

Caliterra Vineyard, Colchagua Valley



ORIGIN

Soil:
Colluvial - very deep clay.

Block:
Boldo.

Exposition:
Northeast.

ANALYSIS

Alcohol: 13.5%
pH: 3.54
Total Acidity: 5.64 g/L
Residual Sugar: 2.7 g/L

VINIFICATION

Fermentation:
92% in stainless steel tanks and 8% in used French barrels.

Yeast Type:
19% of native yeast.

Fermentation Temperature:
24° - 28° Celsius.

Fermentation Time:
23 to 30 days.

Malolactic Fermentation:
100%.

AGEING AND BOTTLING

Ageing:
12 months in French oak barrels, 3% new.

Bottling date:
November 2022.

Ageing Potential:
Best as of mid-2023 through to the end of 2030.

TASTING NOTES

Tributo Carmenere 2021 has a beautiful purple-red colour. The nose is intense and elegant, showing very attractive notes of brioche and raspberries, followed by soft aromas of grapefruit peel accompanied by touches of bay leaves and tarragon with damp earth, which make it a very complex and fascinating wine. The palate is vibrant, fresh, and fruity, presenting a beautiful path on the palate, unfolding soft and textural tannins with great acidity and volume, foreseeing a great ageing potential.