

CALITERRA®

Tributo



2009
CABERNET SAUVIGNON
SINGLE VINEYARD
Block # Quillay

Vineyard and Harvest Report

This summer will be remembered as the season that did not want to fade away since it provided an excellent climate during March and April. In fact, April has been the second hottest month in Viña Caliterra after 2001. This kind of environment allowed us to obtain very healthy fruit. The result is also marked by the vast experience of our professional team. Luminosity this year was much greater when compared to previous seasons and for the first time, grape bunches were adversely affected as a result of excessive sun exposure, mainly due to late afternoon sunlight. A meticulous selection of the best bunches was carried out in order to select the finest grapes that were at their peak for the production of the best wine.

Wine tasting Notes

Excellent presentation with a deep, dark red color. Highly elegant fragrances convey the gentle wait in French and American oak barrels. Very harmonic, with aromas that combine cherries and figs with toasted coffee beans and tobacco. In the mouth, it is wonderfully smooth and it completely activates all senses. A fine backbone that will please patient wine lovers after even a decade.

Fermentation and Ageing

Fermentation was initiated at a temperature of 28° Celsius and then decreased afterwards with the goal of avoiding excessive extraction of the elements from the skins. The wine was aged for a period of 14 months in oak barrels, 60% of which were American and the remaining 40% French. During this time malolactic fermentation took place and four in-barrel rackings were carried out which resulted in a favorable evolution.

Winemaker's Comment

Another variety which has become consolidated on our lands. The El Quillay area, which gives birth to our finest Cabernets had an excellent performance once again, as in the previous year. Greater foliage care was required this season due to the sun. In spite of this, it was still necessary to carry out a selection in the vineyard and storage facility with more than one batch. Hence, this year once again we have an exceptional version in our Tributo range, conserving its complexity, intensity and signature concentration.



Apellation	Colchagua Valley
Vineyard	Caliterra Estate
Composition	89 % Cabernet Sauvignon 3 % Carménère 6% Shiraz 2% Petit Verdot
Alcohol	14,0 % by volumen
Final pH	3,45
Total Acidity	5,8 g/l (tartaric acid)
Residual Sugar	2,55 g/l