

# CALITERRA®

## Tributo



2009  
MALBEC  
SINGLE VINEYARD  
Block # Espino

### *Vineyard and Harvest Report*

This summer shall 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 this decade's 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 than in previous seasons and for the first time, grape bunches were adversely affected by excessive sun exposure, mainly due to late afternoon sunlight. A meticulous selection of the best bunches was carried out in order to be able to choose the very best grapes that were in peak condition for the production of the best wine.

### *Wine tasting Notes*

Attractive presentation due to its deep color with deep violet hues. In the nose, its intense aroma is a combination of fruit such as fresh berries and flowers such as violets in addition to subtle notes of tobacco and moist soil. The mouth is friendly, smooth, tasty and well structured. The sensation in the nose lingers on the palate.

### *Fermentation and Ageing*

Fermentation was initiated at 28°C, but the temperature was decreased afterwards in order to avoid excessive extraction of the elements in the skins. The wine was aged in oak barrels during which time malolactic fermentation took place. Throughout its lengthy development, the tannins were fine tuned and rounded out. Furthermore, a ripeness in its fruit expression was achieved associated to the unique characteristics of the oak it was stored in, thus creating a balance that provides a pleasant finish. Four rackings were performed while this wine was being developed.

### *Winemaker's Comment*

The Malbec vineyard was planted just to have a small amount of another variety. Time has shown us what an accurate decision this was. The Malbec vineyard, like the other varieties in the Caliterra vineyards, should at this point in time have a well consolidated root system, with an exploration level that is not visible to the naked eye through simple pits. Classic botany has taught us that what one sees of the plant above ground is the same as what lies underground. In the case of cultivated wine grapevines, in addition to the root volume prediction that takes place during the pruning period, the considerable amount of foliage and canes that fall to the ground must also be considered, in a cycle that will repeat itself while our management and nature allow for it.

This is what, among many other things, the passing of years in a vineyard is all about. After 14 years, trunks and roots have reached an ideal matureness in order to assure consistent, high quality grapes over the years, which has been clearly manifested in the most recent versions of this line of wines.



<b>Apellation</b>	Colchagua Valley
<b>Vineyard</b>	Caliterra Estate
<b>Composition</b>	96 % Malbec 2 % Cabernet Sauvignon 2% Petit Verdot
<b>Alcohol</b>	14,0 % by volume
<b>Final pH</b>	3,55
<b>Total Acidity</b>	5,64 gr/l (tartaric acid)
<b>Residual Sugar</b>	2,39 gr/l