

CALITERRA®

Tributo

Vineyard

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

Deep and intense in color with dark purple notes and violet hues that make the presentation of this wine highly attractive in the glass.

Black fruits dominate the nose complemented by notes of spices, dried fruits, tobacco and ripe cherries laced with a hint of vanilla and clove. The aromas have excellent harmony and intensity. In the mouth it is unusually dense with superb silkiness and balance. It is well structured and presents a wonderful persistent finish.

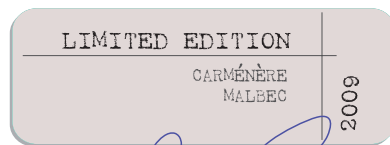
Fermentation and Ageing

The grapes were hand picked and placed on plastic trays followed by destemming and gentle crushing. Then they were transferred as whole bunches to stainless steel tanks for fermentation that was initiated at 28°C. Post-fermentative maceration was performed for twenty five days in order to favor tannin extraction and contribute to the wine's structure. The blend was aged and subjected to malolactic fermentation in oak barrels of which 35% were American and 65% French for 14 months so as to further increase the wine's complexity. Clarification occurred naturally when the wine decanted while it was being aged.

Winemaker's Comment

This is the fourth version of this Limited Edition line of wines. A small amount of each variety's production has been especially selected to complement the other variety in order to offer a different alternative to the most demanding customer.

This year in particular demonstrates how well both varieties complement each other through the mouth's smoothness. The fruit characteristics of each variety are highlighted, offering a wine of grand structure and silkiness in addition to a particularly intense aromatic profile. It has wonderful warmth with an acidity balance and freshness that allows for great harmony.



Sergio Cuadra
Sergio Cuadra / Winemaker



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| Apellation | | Colchagua Valley |
| Vineyard | | Caliterra Estate |
| Composition | | 68% Carménère 32% Malbec |
| Alcohol | | 14.5% by volume |
| Final pH | | 3.51 |
| Total Acidity | | 5.9 g/l (tartaric acid) |
| Residual Sugar | | 2.62 g/l |