

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

Impeccable presentation. Dark and dense in color with violet notes and ruby hues that stand out and impress.

The aromas are clearly dominated by the Syrah produced in our Colchagua lands; a Syrah that is able to blend fruit with meat and spices. In the background, there are tobacco and black pepper notes with a hint of blackcurrant that brings the bouquet all together. Astounding touches of apricots and white peaches originate from the Viognier.

In the mouth, it is filling, tasty and unctuous ending in a lingering retrotaste. It is balanced yet complex but wonderfully harmonious..

Fermentation and Ageing

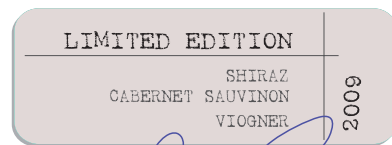
The grapes that were used to elaborate this wine were hand picked and placed on plastic trays. Then they were destemmed, gently pressed and transferred to stainless steel tanks. Fermentation was carried out at 28° C, and the wine was subjected to 30 days of maceration in order to increase its complexity as well as obtain an intense and appealing structure. Without a doubt, climate characteristics this year have stamped their seal on this wine's character, resulting in superb roundness and concentration. After its malolactic fermentation, the final blend was stored for 14 months in oak barrels of which 85% were French and 15% American. This storage provided the wine with its wonderful wood aromas. The wine was racked and slightly filtered prior to being bottled.

Winemaker's Comment

This is the fourth year we have produced the Limited Edition line. Even though the two red blends are well defined, it is very interesting to be able to experiment with the level of proportions.

This year, in the Syrah- Cabernet Sauvignon-Viognier, we observed how the Cabernet Sauvignon maintained a relevance similar to the previous year with its 38%.

Meanwhile, the Viognier, that seems to have been designed to accompany these reds, has increased its proportion from 5% to 7%. This fulfills the desire to create a uniqueness that will set it apart from the rest



Sergio Cuadra
Sergio Cuadra / Winemaker



Apellation		Colchagua Valley
Vineyard		Caliterra Estate
Composition		55% Shiraz 38% Cabernet Sauvignon 7% Viognier
Alcohol		14.5% by volume
Final pH		3.52
Total Acidity		5.65 g/l (tartaric acid)
Residual Sugar		2.54 g/l