

CALITERRA®

Tributo



2008
PINOT NOIR
SINGLE VINEYARD
Block # Arrayán

Vineyard

The Casablanca Valley enjoys a cool ripening period with a moderating effect from the Pacific Ocean, just 20 miles away. This climate is ideal for Pinot Noir, which thrives best under moderately cool climatic conditions. The vineyard soils are a shallow clay loam with low vigour. The clonal selection includes Pinot Noir clones 115 and 777, most of which were planted in 1996. Vineyard management practices include drip irrigation and vertical shoot position trellising.

Vintage Notes

The 2008 harvest was different in several ways. It began with one of the driest and coldest winters Chile has seen in the last forty years, and as a result, spring soil moisture levels were lower than in previous years. Budbreak occurred 10-15 days later than usual-although highly uniform- in many varieties. From January onward, high temperatures of 32°C (90°F) were recorded in Casablanca, although average temperatures for December-April were very close to historic averages.

Fermentation and Aging

Harvest took place during March. The grapes were hand-picked into small bins to prevent bruising or crushing of the grapes. Upon arrival in the winery, the fruit was selected, gently destemmed and deposited into stainless steel tanks. The grapes underwent a 5-7 day cold soak at 6°-8°C (43°-46°F) to increase fruit and spice intensity. Fermentation took place at 28° to 32°C (82°-90°F), followed by a post-fermentation maceration, for a total of 20 days of skin contact. The wine was aged for 8 months in French oak barrels to integrate subtle oak notes.

Winemaker's Notes

An attractive cherry-red colour, in aromas the wine shows good aromatic intensity and recalls cherries, floral notes, notes of loamy earth and mint. The fresh and delicate palate features fruit nicely accompanied by smoky notes from the oak ageing. Well rounded with a pleasant finish and medium persistence.



Apellation		Casablanca Valley
Vineyard		Caliterra Vineyard
Composition		100 % Pinot Noir
Alcohol		14,0% by volume
Final pH		3,64
Total Acidity		4,37 g/l (tartaric acid)
Residual Sugar		3,00 g/l