

CALITERRA®

TRIBUTO



CARMENERRE 2011

ORIGIN

VALLEY	Colchagua Valley
PROPERTY/ ESTATE	Caliterra Vineyard
BLOCK	Boldo
SOIL	Colluvial - Very deep clay
EXPOSITION	Northeast
VINES	15 years

COMPOSITION

VARIETIES	Carmenerre 91%
	Syrah 3%
	Cabernet Franc 6%

ANALYSIS

ALCOHOL	14,5%
PH	3,55
TOTAL ACIDITY	5,7 g/L Tartaric Acid
RESIDUAL SUGAR	2,24 g/L

VINIFICATION

FERMENTATION	100% in stainless steel tanks
YEAST TYPE	Specialized selected dry yeasts
FERMENTATION TEMP	26°-28°C
FERMENTATION TIME	23-30 days of skin contact
MLF	100%

AGEING & BOTTLING

BARREL AGEING	100% aged for 12 months. 20% in new French barrels
BOTTLING DATE	December 2012
AGEING POTENTIAL	Best consumed from late 2013 through late 2018

WINEMAKER'S COMMENTS

"Carmenerre is the emblematic variety for Chilean wine and has also become one of our distinctive wines over the years".
"Although this was a cooler vintage, we were happily surprised with this very spicy, impressive Carmenerre".

TASTING NOTES

Deep purplish-reddish in color, the 2011 Tributo Carmenerre shows tremendous intensity on the nose. It opens with aromas of black fruits accompanied by a light touch of spice such as black pepper and cloves over a subtle backdrop of roasted red pepper and tarragon. The palate features very soft, silky tannins, along with vibrant acidity and tremendous volume, all of which foretell good aging potential.

FOOD PAIRING

Red or white meats, pastas, spicy dishes and cheeses.



Safra 2011. Prova no Wine Day Decanter, na Porcini Trattoria em 16/06/2015.