

# CALITERRA®

## TRIBUTO

### CARMENERE 2015

#### ORIGIN

<b>VALLEY</b>	100% Colchagua
<b>PROPERTY/ ESTATE</b>	Caliterra Vineyard
<b>BLOCK</b>	Boldo
<b>SOIL</b>	Colluvial - Very deep clay
<b>ORIENTATION</b>	Northeast

#### COMPOSITION

<b>VARIETIES</b>	98% Carmenera 2% Carignan
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#### ANALYSIS

<b>ALCOHOL</b>	13,5%
<b>PH</b>	3,49
<b>TOTAL ACIDITY</b>	5,67 g/L Tartaric Acid
<b>RESIDUAL SUGAR</b>	2,3 g/L

#### VINIFICATION

<b>FERMENTATION</b>	100% in stainless steel tanks
<b>YEAST TYPE</b>	Selected dry yeasts
<b>FERMENTATION TEMP</b>	26°-28°C
<b>FERMENTATION TIME</b>	23 to 30 days
<b>MLF</b>	100%

#### AGEING & BOTTLING

<b>BARREL AGEING</b>	100% in stainless steel tanks
<b>BOTTLING DATE</b>	December 2016
<b>AGEING POTENTIAL</b>	Best as of mid 2017 through to the end of 2024



#### WINEMAKER'S COMMENTS

"The grapes for this wine are sourced from vines planted on our soils of black clay. This provides a unique character to this emblematic variety, which, at the same time, echoes perfectly our terroir. With each bottle, we pay 'Tribute' to this exceptional combination".

#### TASTING NOTES

Of ruby-red colour, this wine feels intense right from the beginning.

Spicy aromas of roasted paprika, black pepper and clove stand out on the nose, with fruity notes of blackberries and currants showing up softly, accompanied by subtle touches of bittersweet chocolate and dried tobacco leaves.

This extremely fresh wine offers very soft and silky tannins on the palate. Its nice acidity and great volume allow predicting a good ageing potential.

#### FOOD PAIRING

Typical Chilean food: Stuffed bell peppers with avocado and lamb

International food: Spanish risotto (with chorizo, paprika and onions)



Safra 2016. Jantar em 25/09/2019. Euro Bistrô/Caliterra.