

CALITERRA®

TRIBUTO



MALBEC PÉTREO 2015

ORIGIN

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| DENOMINATION OF ORIGIN | Colchagua Valley |
| PROPERTY/ ESTATE | Caliterra Winery |
| BLOCK | Maitenes |
| SOIL | Colluvial in its origin and granitic with ferric rock alteration |
| ORIENTATION | North-East in a south orientated slope |
| VINES | 12 years |

COMPOSITION

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| VARIETIES | 100% Malbec |
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ANALYSIS

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| ALCOHOL | 13,0% |
| PH | 3,53 |
| TOTAL ACIDITY | 5,86g/L Tartaric Acid |
| RESIDUAL SUGAR | 1,96 g/L |

VINIFICATION

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| FERMENTATION | 44% in stainless steel tanks 66% in barrels of second and third use |
| YEAST TYPE | 90% Specialized selected dry yeasts. 10% native yeasts. |
| FERMENTATION TEMP | 24°-26°C |
| FERMENTATION TIME | 15 to 20 days |
| MLF | 100% |

AGEING & BOTTLING

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|-------------------------|--|
| BARREL AGEING | 100% aged for 18 months 88 % in barrels of second and third use 12% in clay amphoras |
| BOTTLING DATE | January 2017 |
| AGEING POTENTIAL | Best consumed from late 2017 through late 2026 |

TASTING NOTES

This red ruby with blue hues Malbec that comes from a unique terroir has an incredible vivacity. It presents various layers on the nose, with floral and spicy notes that open an intriguing bouquet. Fresh aromas of forest fruits such as murtila and garnet complement the spectrum of aromas. Finally it shows certain minerality, confirming the stony origin of its terroir, and some spicy hints of tarragon and black pepper.

In the mouth it is juicy, lively and full of fruitiness, and of medium and deep structure. The distinctive texture of its tannins makes of this wine a very fresh and elegant Malbec with an exceptional personality.



Safra 2014. Jantar em 25/09/2019. Euro Bistrô/Caliterra.