



CALITERRA

Tributo Chardonnay 2022



ORIGIN

Vineyard: Santo Tomás vineyard, Casablanca Valley.

Soil: A granitic soil on the origin with clay and quartz texture.

Block: Block 11.

Exposition: Northwest.

ANALYSIS

Alcohol: 13%

pH: 3.22

Total Acidity: 6.99 g/L in tartaric acid.

Residual Sugar: 3.18 g/L

VINIFICATION

Fermentation: 100% whole-bunch pressed, fermented in used French oak barrels.

Yeast Type: Native yeasts.

Fermentation Temperature: 16° - 22° Celsius.

Fermentation Time: 15 to 22 days.

Malolactic Fermentation: 27%

AGEING & BOTTLING

Ageing: 9 months in used French oak barrels.

Bottling date: January 2023.

Ageing Potencial: Drink ideally from 2023 through to the end of 2028.

TASTING NOTES

Tributo Chardonnay 2022 has a bright golden-yellow colour. The nose is complex, unfolding notes of nuts, such as roasted hazelnuts and walnut, dried grass, anise and white peaches, all framed by tones of white flowers and almond skin. The palate is balanced, of great elegance and volume, leaving a pleasant mouthfeel with freshness and textures.