



CALITERRA

Tributo Syrah 2021



ORIGIN

Vineyard: Caliterra Vineyard, Colchagua Valley.

Soil: Worn-out granite and quartz.

Block: Gobelet.

Exposition: Northeast.

ANALYSIS

Alcohol: 13.5%

pH: 3.47

Total Acidity: 6.50 g/L in tartaric acid.

Residual Sugar: 2.6 g/L

VINIFICATION

Fermentation: 80% stainless steel tanks, 20% barrels.

Yeast Type: 100% native yeasts.

Fermentation Temperature: 24° - 26° Celsius.

Fermentation Time: 20 to 28 days.

Malolactic Fermentation: 100%

AGEING & BOTTLING

Ageing: 12 months in used French oak barrels.

Bottling date: November 2022

Ageing Potencial: Drink ideally from 2023 through to the end of 2030.

TASTING NOTES

Tributo Syrah has a lively and deep purple-red colour. The nose is complex, mineral, and spicy with graphite, blueberries, and black pepper aromas. Leading into fruity and floral notes such as acacia flower, blackcurrant buds, raspberries and tobacco leaves. The palate is fresh, juicy and with great volume with textural tannins that convey this incredible terroir's fine granite and allow foreseeing its excellent ageing potential.