



CALITERRA

TRIBUTO Mezcla Tinta 2022



ORIGIN

Vineyard: Caliterra vineyard, Colchagua Valley.

Soil: Coluvial - very deep clay.

Block: Several blocks of the vineyard.

Exposition: Different expositions.

COMPOSITION

A beautiful blend of different varieties from our vineyard that change according to the harvest. Malbec, Syrah, Petit Verdot, Cabernet Sauvignon and Carmenere are the most representative.

ANALYSIS

Alcohol: 13.5%

pH: 3.45

Total Acidity: 5.9 g/L in tartaric acid.

Residual Sugar: 2.06 g/L

TASTING NOTES

Tributo Mezcla Tinta displays a brilliant ruby red colour. Unfolds an interesting and expressive nose dominated by fruity and spicy notes, showcasing aromas of cherry, blueberry, blackberry, and violet flowers, accompanied by hints of red pepper, rosemary, and tarragon. On the palate, it has a medium concentration and a beautiful acidity that gives great liveliness and juiciness. Soft, silky tannins provide a subtle and elegant finish, making it an easy-to-drink wine, ideal for sharing and enjoying.

VINIFICATION

Fermentation: 100% in stainless steel tanks.

Yeast Type: selected yeasts.

Fermentation Temperature: 24° - 28° Celsius.

Fermentation Time: 23 to 30 days.

Malolactic Fermentation: 100%

AGEING & BOTTLING

Ageing: 95% in used French oak barrels for 12 months and 5% in clay amphora.

Ageing Potencial: Drink ideally from 2025 through to the end of 2030.