

CALITERRA®

Grapes
100% Carmenere

Region/Appellation
Colchagua Valley

Alcohol by volume
13.5%

Residual Sugar
2.1 g/l

pH
3.65

Total Acidity
5.45 g/l

Drinking Window
2025 - 2028

Tasting Guide
A B C **D** E
Light Medium Full

Tasting note printed
01/07/2025

Tributo Gran Reserva Carmenere 2022 6x75cl

Winemaker Notes

Of carmine-red colour, this wine feels intense right from the beginning. Spicy aromas of roasted paprika, black pepper and strawberries syrup stand out on the nose. Smooth floral aromas like violets, accompanied by subtle touches of bittersweet chocolate, dried tobacco leaves and dry earth. 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

Vineyard

Vineyards with colluvial soils

Winemaking

86% fermented in stainless steel and 14% in old oak barrels. 100% of the wine was aged for 12 months in French oak barrels: 21% in new barrels, 6% in barrels of 2nd use and 73% in barrels of 3rd to 5th use

Vintage

As has been the trend in recent years, spring turned out to be warmer than the historical average, bringing bud break to unfold around seven days earlier than estimated. However, the course of temperatures shifted notoriously from November, and, just like the previous season, we witnessed the arrival of cooler temperatures than average during the summertime, which even extended into early fall.

Food match

Stuffed bell peppers with avocado and lamb



HATCH MANSFIELD

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