

CALITERRA®

Grapes
100% Carmenere

Region/Appellation
Colchagua Valley

Alcohol by volume
13.5%

Residual Sugar
2.3 g/l

pH
3.5

Total Acidity
5.85 g/l

Tasting Guide

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

Tasting note printed
15/02/2026

Tributo Gran Reserva CARMENERE 2023 6x75cl

Winemaker Notes

Tributo Carmenere 2023 has a beautiful purple-red color. The nose is intense and elegant, displaying initial notes of ripe red fruit and slight herbal touches, classic of the variety. Aromas such as blueberries, tarragon, bay leaf, and humid earth appear little by little, making it very intriguing and complex. In the mouth, it is vibrant from the beginning. Very fresh and fruity, it presents a beautiful palate where soft and textured tannins unfold, very typical of the valley's wines. With beautiful acidity and good volume, this wine predicts a good ageing potential.

Vineyard

A Northeastern exposure with colluvial and very deep clay.

Winemaking

Fermented in 100% stainless steel tanks with selected dry yeasts.

Vintage

The 2023 vintage was marked by slightly lower-than-average rainfall (422 mm) and warmer conditions overall, with 1,711 degree days recorded—4.8% above the historical average. Despite a spring frost affecting some lower-lying Merlot, Cabernet Franc, Malbec, and Carmenere blocks, and a wildfire in December that damaged native woodland, the vineyards experienced positive vegetative growth and good ripening. Budburst was mostly even, flowering was brief with strong fruitset, and cooler January temperatures slightly delayed veraison. A warm March accelerated ripening in early-cycle varieties, while the rest of the estate saw a more gradual progression, leading to a slightly early but successful harvest that concluded in late April with Carmenere.

Food match

Stuffed bell peppers with avocado and lamb



HATCH MANSFIELD

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