

# Tributo 'Single Vineyard'

## Carmenère 2017

### Winemaker Notes

On the nose, spicy aromas stand out, such as roasted red bell pepper, black pepper and strawberries in syrup. Soft floral notes, reminiscent of violets appear. By the end of the bouquet, subtle notes of bitter chocolate, dried tobacco leaves and dry earth can be appreciated. In mouth, soft and silky tannins are displayed, with great vitality and textures, a common characteristic of the wines of the valley. With its beautiful acidity and full body, this wine lets us foresee great aging 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 73% in barrels of 3rd to 5th use

### Vintages

The 2017 vintage gave sophisticated wines with a beautiful balance of fruit concentration, structure and depth mainly due to the season's particularly low yields. Notably healthy conditions in the vines and bright acidity helped to preserve the fresh fruit style of Caliterra's winemaking, allowing for remarkable concentration and structure and lively fruit flavours.

### Food match

Grilled and Roasted Red Meats



#### Grapes

90% Carmenère  
8% Syrah  
2% Malbec

#### Region/Appellation

Colchagua Valley

#### Alcohol by volume

13.5%

#### Residual Sugar

2.04 g/l

#### pH

3.45

#### Total Acidity

5.85 g/l

#### Vegetarian

Yes

#### Vegan

Yes

#### Drink

2 to 5 years

#### Tasting Guide



Light    Medium    Full

#### Tasting note printed

10/07/2020