

# Tributo 'Single Vineyard' Sauvignon Blanc 2017

## Winemaker Notes

Pale greenish yellow in colour, this wine is elegant yet with high intensity of flavours on the nose. Fresh citrus, herbal and pear aromas on the nose, it is very balanced on the palate. The wine's crisp acidity as well as its great freshness and vivacity, make of this a complex and full-flavoured Sauvignon Blanc.

## Vineyard

The grapes used for the Caliterra Tributo Sauvignon Blanc come from the Leyda Valley, located 100 kms North West from the Caliterra Estate. This valley opens directly onto the Pacific Ocean, where the morning fog and the proximity to the coast regulates the temperature and ensures the summer mean (February) is just 17° C. The drip-irrigated, vertically trained vineyard is planted on soils with low vigour potential that are carefully managed for well-balanced, low yields. The grapes were hand-picked very early in the morning to keep the fruit cool before processing.

## Winemaking

93% is fermented in stainless steel tanks and 7% is fermented in previously used French oak barrels. 100% is then aged in 5th use french barrels for 2 months.

## Food match

Grilled and Roasted White Meats

Typically Chilean food: grilled tuna fish with potato gratin



Grapes  
100% Sauvignon Blanc

Region/Appellation  
Leyda Valley

Alcohol by volume  
13.5%

Residual Sugar  
1 g/l

pH  
3.17

Total Acidity  
7.50 g/l

Vegetarian  
No

Vegan  
No

Drink  
Now to 2 years

## Tasting Guide



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