

# CALITERRA®

## Tributo Gran Reserva Mezcla Tinta 2021 6x75cl

### Grapes

28% Malbec  
27% Cabernet Sauvignon  
17% Syrah  
10% Garnacha  
9% Cabernet Franc  
9% Petit Verdot

### Region/Appellation

Colchagua Valley

### Alcohol by volume

13.50%

### Residual Sugar

2.4 g/l

### pH

3.6

### Total Acidity

6.39 g/l

### Drinking Window

2024 - 2030

### Tasting Guide

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

### Tasting note printed

26/12/2024

### Winemaker Notes

This wine is a unique blend from the Colchagua Valley that seeks to showcase the great potential achieved by mixing red varieties to highlight their individual and collective character. With a bright ruby red colour, it displays an interesting and expressive nose where the fruity and spicy style predominates, showing aromas of cherry, blueberries, blackberry, violet flower accompanied by notes of red pepper, rosemary, and tarragon. On the palate, it is of medium concentration with a beautiful acidity that gives it great liveliness and juiciness. Soft and silky tannins provide a subtle and elegant finish that makes it an easy-to-drink wine, ideal for sharing and enjoying.

### Vineyard

The Colchagua Valley is home to the Caliterra Estate, located 200 km south of Santiago and 60 km from the coast at 150 metres above sea level. Caliterra Estate has approximately 1,085 ha with approximately 75% of untouched land and Mediterranean climate, where cool nights and gentle breezes temper the sun's energy creating perfectly ripe, intense, concentrated and balanced wines.

### Winemaking

100% fermented in stainless steel, 12 months ageing in french oak barrels.

### Vintage

The 2021 season began with a winter of average rains and a warm spring; however, this condition changed drastically during summer, presenting temperatures well below the historical average and numerous cloudy days. The biggest surprise came at the end of January, with abundant rainfall that set off alarms from the Central Valley to the South. The months of February and March were cold, and the ripening advanced slowly. During the last week of March, we had the last rays of sunlight necessary to reach the desired ripeness. The cold summer condition resulted in moderate alcohol and vibrant acidity, producing wines of excellent colour and aromatic intensity, fresh and balanced.

### Food match

Grilled and Roasted Red Meats

Enjoy with a classic Brussels pâté & warm toast



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