

CALITERRA®

Grapes

90.4% Carmenere
7.5% Malbec
1.4% Carignan
0.7% Cabernet Franc

Region/Appellation

Colchagua Valley

Alcohol by volume

13.50%

Residual Sugar

3.3 g/l

pH

3.56

Total Acidity

6.17 g/l

Drinking Window

2024 - 2028

Tasting Guide

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

Tasting note printed

03/07/2024

Tributo Gran Reserva Carmenère 2020 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 73% in barrels of 3rd to 5th use

Vintage

Undoubtedly a very challenging 2020 season, presenting the driest winter of the last 50 years. Warm temperatures, especially in springtime, ended the season with a slightly colder March and April. Moderate crop yield and abundant irrigation in summer helped maintain the freshness and quality.

Food match

Grilled and Roasted Red Meats

Stuffed bell peppers with avocado and lamb

