

CALITERRA®

Tributo



2006
MALBEC
SINGLE VINEYARD
Block # Espino

Vineyard

The grapes used for this year's Malbec Tribute come from specially selected lots from the Caliterra Estate in the Colchagua Valley, which extends from the Andes Mountains to the Pacific Ocean through a large part of the Tinguiririca River basin. The Coastal Mountains are lower in Colchagua than anywhere else in the country allowing cool ocean breezes to enter the valley every afternoon, which results in hot days and cool nights during the ripening season. The Caliterra Estate is located 200 km (125 miles) south of Santiago and 60 km (37 miles) from the coast at 150 meters above sea level (500 feet a.s.l.). The property measures 1,030-hectare (2,544 acres) of which approximately 242 hectares are planted to vines: 210 planted in 1997-1998 and another 32 in 2005. The entire vineyard is vertically trained, spur pruned, and drip irrigated. The grapes used for the 2006 Malbec Tribute were picked from the MBE2 parcel. The vineyard is vertically trained and cane pruned on a 5° slope. The deep, clay loam soils (33% clay) have been drained for proper control of plant vigour. They were planted with a northeast-southwest orientation (20° with respect to the north).



Vintage Note

The 2005-2006 growing season was a cold, dry season. The accumulated heat summation measured in degree days (based on 10°C) between October 2005 and April 2006 was in almost all of the valleys lower than it was during the 2005 season and over the course of the past seven years.

The primary challenge of the 2006 vintage was the particularly long wait for each variety to reach proper phenolic maturity, which resulted in higher sugar levels in the grapes. As it was particularly cold in the Colchagua valley, the metabolism of the vines was much slower compared to normal years.

As the climatic circumstances were very favourable towards the end of the growing season and due to quality-oriented viticultural measures undertaken, the grapes were very healthy at the moment of harvesting.

Fermentation and Aging

This wine is easy to produce for Caliterra. The 2006 season enjoyed an excellent growing condition, even though we had to wait patiently up to the beginning of May until complete ripeness was achieved.

The fermentation in stainless steel tanks lasted one month. The wine aged in French and American oak barrels in which malolactic fermentation took place. During aging process, the wine was raked as necessary. The final blend was bottled in July 2007.

Winemaker's Notes

This wine has an excellent appearance and exhibits an attractive deep dark red colour. The wine displays the same aromatic layers as in previous seasons. A stream of red fruit dominates on the nose, even though; it aged in barrels for more than a year. Reminiscences of dried plums come to the mind together with dried fruit aromas complemented by a mocha background.

On the palate the wine tastes sweet, but it's only the flavour of the ripe tannins because technically this is a dry wine. With this mouth feeling, we think it was wise to wait for the precise moment to harvest. Our Malbec Tribute 2006 is very round and oily enriched by a long and pleasant aftertaste. If this Tasting Note is read from 2010 on, the colour will probably be like the bricks from Colchagua with intense creamy and leather notes on the nose. The mouth will remain the same in volume and weight.

Apellation	Colchagua Valley
Vineyard	Caliterra Estate Block # Espino
Composition	93% Malbec 3% Cabernet Sauvignon 3% Merlot 1% Petit Verdot
Alcohol	14.5% by volume
pH	3.53
Total Acidity	5.91 g/l (tartaric acid)
Residual Sugar	2.47 g/l