

CALITERRA®

Tributo



2006
CABERNET SAUVIGNON
SINGLE VINEYARD
Block # Quillay

Vineyard

The grapes used for this year's Tribute Cabernet Sauvignon 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 and allows 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 (500 feet) above sea level. The 1,030-hectares (2,544 acres) property of which approximately 242 hectares are planted to vines: 210 were planted in 1997-1998 and another 32 in 2005. The vineyards are vertically trained and cane-pruned. The deep soils are clay loam (33% clay) and have been drained for proper control of plant vigour. The rows were planted with a northeast-southwest orientation (40° with respect to the north) on a 2.4° slope.

This year our 10 year old cabernet sauvignon vines reached their optimum maturity.

Vintage Note

The 2005-2006 growing season was a cold, dry season. The accumulated heat summation measured in degree days (based on 10°C / 50°F) 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 and the harvest started first at the end of April.

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

The grapes used for our Tribute Cabernet Sauvignon 2006 were hand-picked into bins, destemmed, gently crushed, and transferred to stainless-steel tanks. Fermentation began at 28°C / 82.4°F, and the temperature was later lowered to prevent over-extraction of skin elements. The new wine then underwent 25 days of maceration to enrich complexity and achieve a nice, deep colour. The wine was aged for 14 months in 62% American and 38% French oak barrels, during which time it completed malolactic fermentation. The wine was fined and lightly filtered before bottling in August 2007.

Winemaker's Notes

This outstanding Cabernet Sauvignon presents a youthful and solid lively red colour. Its intense aroma profile presents a very nicely interwoven combination of black pepper, anise, blackberries, and a touch of tobacco. A complete and well-structured palate with a tasty final balance takes this wine to a long-lasting finish.



Apellation	Colchagua Valley
Vineyard	Caliterra Estate
	Block # Quillay
Composition	87% Cabernet Sauvignon
	8% Cabernet Franc
	4% Malbec
	1% Petit Verdot
Alcohol	14.5% by volume
pH	3.49
Total Acidity	6.26 g/l (tartaric acid)
Residual Sugar	3.08 g/l