



CALITERRA

Tributo Chardonnay 2020

Santo Tomás Vineyard, Casablanca Valley



ORIGIN

Soil:
A granitic soil on the origin with clay and quartz texture.

Block:
Block 11.

Exposition:
Northwest.

ANALYSIS

Alcohol: 13%
pH: 3.24
Total Acidity: 6.87 g/L
Residual Sugar: 1.99 g/L

VINIFICATION

Fermentation:
100% whole-bunch pressed, fermented in used French oak barrels.

Yeast Type:
Native yeast.

Fermentation Temperature:
16° - 20° Celsius.

Fermentation Time:
15 to 22 days.

Malolactic Fermentation:
27%

AGEING AND BOTTLING

Ageing:
9 months in used French oak barrels.

Bottling date:
January 2021.

Ageing Potential:
Drink ideally as of the end of 2021 through to the end of 2027.

TASTING NOTES

Tributo Chardonnay 2020 has a bright golden-yellow colour. The nose is complex, unfolding notes of nuts, such as roasted hazelnuts and walnut, dried grass, anise and white peaches, all framed by tones of white flowers and almond skin. The palate is balanced, of great elegance and volume, leaving a pleasant mouthfeel with freshness and textures.