

Calcu 2006



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C.Sauvignon	60%
Carmenere	25%
C.Franc	15%

Alcoholic Degree	14.1°
Residual sugar	2.47 g/l
Total Ac. (H2So4))	3.46 g/l
Volatile Ac. (C2H4O2)	0.54 g/l
Ph	3.52 g/l



ORIGIN

Calcu is a blend originating from a selection of grapes from unique places throughout Colchagua valley.

This wine represents the diversity of soils, climates and varieties existing in the valley.

Cabernet sauvignon is produced in a pre-mountain range area, which provides mineral characteristics and red fruits, while cabernet franc is produced very near the coast, which makes it fresh, with soft tannins, adding at the same time a well-balanced structure and acidity on the palate.

Carmenere is found in the more central part of the valley, which is warmer and where the variety best expresses its potential with more spicy, mocha and black fruit notes.

HARVEST

All grapes are harvested manually, the harvest period being from early april through early may.

VINIFICATION

Once in the winery, grapes are selected and macerated at low temperature, 10 °c, for a period of 2 to 4 days.

Of the final blend, 20% has been aged for 12 months in top french barrel.

TASTING NOTES

Calcu 2006 has a very vivid and bright red purplish color.

It is intense to the nose, with a high concentration and complexity.

Cabernet sauvignon predominates in the blend, contributing red fruits and ripe berries.

On opening, one can appreciate the freshness of cabernet franc and the spicy notes of carmenere, with well integrated subtle wood notes, which provide complexity.

The ripe fruit blends with tobacco, black chocolate and dry fruits notes.

It is well balanced and structured on the palate, with highly refined, soft, sweet and well integrated tannins.