

CALCV

Winemaker Rodrigo Romero oversees the production of six distinct wines that showcase the diverse flavors of Chile's Colchagua Valley wine growing region. Calcu's Marchigüe vineyards are planted along rolling coastal hills, southwest of Santiago and only 15 miles from the Pacific coast. The ocean breezes help keep temperatures moderate during the growing season and the soils are granitic with clay content, conditions that are important to develop character and structure.

Small Production

Estate Fruit

Excellent Value

2018 Rosé

Tropical fruit notes of mango and a delicate floral background. The palate is clean, crisp and well-balanced with hints of raspberry. A terrific blend of 90% Malbec and 10% Petit Verdot for a beautifully balanced experience.

Alc. 12.0% | pH 3.42 | TA 4.58 g/L

2018 Sauvignon Blanc/ Semillon

A fresh white blend that is pale green in color with many layers of citric and tropical aromas, such as pink grapefruits and mangos that come together to accomplish an expressive and aromatic wine. The freshness of the Sauvignon Blanc and the complexity of the Semillon add up to a juicy, persistent finish.

Alc. 13.0% | pH 3.14 | TA 4.28 g/L

2015 Carmenera

On the nose, this wine is riper than many Carmeneres, giving it an appealing roasted pepper character with dark fruit, spices and bitter chocolate. The finish is intense and juicy. 90% Carménère, 8% Petit Verdot, 2% Cabernet Franc

Alc. 13.5% | pH 3.84 | TA 3.46 g/L

2014 Malbec

Juicy and well balanced, this food-friendly Malbec has excellent natural acidity and soft, sweet tannins. Barrel ageing gives it complexity and elegance. Pair with chicken, grilled chops or salmon. 85% Malbec and 15% Petit Verdot.

Alc. 13.5% | pH 3.70 | TA 3.48 g/L

2016 Cabernet Franc

Calcu Cabernet Franc is deep, bright and dark red in the glass accompanied by red fruit and spicy aromas. There is a good structure and balance in the mouth followed by a long juicy finish.

90% Cabernet Franc, 5% Petit Verdot, 5% Cabernet Sauvignon.

Alc. 14.0% | pH 3.7 | TA 2.72 g/L

2016 Cabernet Sauvignon

Rich and velvety, the grapes for the wine come from a block located at the foothills of the Andes which is one of the highest altitudes in the Colchagua Valley. Twenty percent of the grape blend was aged for nine months in used French oak barrels.

Alc. 14.2% | pH 3.83 | TA 2.46 g/L



VITICULTURAL PARADISE

Chile's unique combination of favorable geography and climate make it an ideal winegrowing country.



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