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



#### **2017 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 3.24 | TA 4.83 g/L

## 2016 Sauvignon Blanc

Refreshing and crisp, with flavors of green mangoes and pineapple, this Sauvignon Blanc is produced with estate grown fruit from the foothills of the Andes mountains. Pairs well with seafood, poultry and soft goat cheeses.

Alc. 12.5% | pH 3.13 | TA 5.26 g/L

### 2014 Carmenere

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. 88% Carmenere, 10% Cabernet Franc, 2% Petit Verdot

Alc. 13.5% | pH 3.9 | TA 3.05 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

## 2014 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. 88% Cabernet Franc, 7% Petit Verdot and 5% Carmenere.

Alc. 14.0% | pH 3.78 | TA 3.37 g/L

# 2014 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. 13.5% | pH 3.80 | TA 3.15 g/L

