



C A L C U

VINTAGE: 2017

R.S: 1,79 g/L

VALLEY: Colchagua

T.A: 3,33 g/L

ALCOHOL: 13,5°

PH: 3.58

VARIETIES: 87% Cabernet Franc, 10% Carménère,
2% Petit verdot y 1% Cabernet Sauvignon.

Reserva Especial Cabernet Franc

VINEYARD

The vineyards from Ramadilla Estate are settled in the rolling hills of Marchigüe, where the ocean breeze that comes from the Pacific Ocean permeates the vines during day and night, helping to moderate the temperatures in the growing season and favoring low yields, good concentration and fresh fruit. The soils are granitic, with an important content of clay, but poor in organic matter. Due to the above, this vineyard delivers fantastic power, structure and elegance to its wines.

2017 CLIMATE

2017 was a drier and warmer season than usual, which allowed us to make an earlier harvest of the grapes, maintaining all the natural freshness characteristic of our vineyards. The wines obtained have a delicate balance between a good aromatic intensity, freshness, concentration and elegance.

HARVEST AND WINEMAKING

- 100% hand picking and sorting of clusters and grapes.
- Fermentation temperatures between 22-24°C in stainless steel tanks.
- Total maceration time of 21 days (including alcoholic fermentation and warm soak).
- Malolactic fermentation in stainless steel tanks.
- Aged for 8 months in French oak barrels

PICKING DATES

- Cabernet Franc: Fourth week of March
- Carmenere : First week of April
- Petit Verdot : First week of April

ACCOLADES AND AWARDS

- 90 Points Descorchados, 2020.
- 90 Points Robert Parker, 2019.

TASTING NOTES AND REVIEWS

« Deep, bright and velvety red color. Full expression of fresh black berries and hints of floral aromas. On the palate it feels well balanced with an elegant tannic structure, and a long, fresh and fruity finish ».
Rodrigo Romero, Calcu Winemaker.

