



C A L C U

VINTAGE: 2017

R.S: 1,75 g/L

VALLEY: Colchagua

T.A: 3,28 g/L

ALCOHOL: 13,5°

PH: 3.61

VARIETIES: 87% Carménère, 6% Malbec, 5% Cabernet Franc, 2% Petit verdot.

Reserva Especial Carménère

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.

TASTING NOTES AND REVIEWS

"This Carménère stands out for its intense red fruits, good body and long final. It has a bright dark red color. On the nose, aromas of flowers and black spices predominate with certain touches of fresh red fruit. In the palate it is a wine with body and elegant tannic structure, delivering a fresh and fruity final." Rodrigo Romero, Calcu Winemaker.

