



C A L C U

VINTAGE: 2015

R.S: not detected

VALLEY: Colchagua

T.A: 2,46 g/L

ALCOHOL: 13,5°

PH: 3,84

VARIETIES: 90% Carménère - 8% Petit Verdot -
2% Cabernet Franc

Reserva Especial Carménère



VINEYARD

The vineyards in the Ramadilla Estate are settled in the rolling hills of Marchigüe, where the ocean breeze that comes from the Pacific permeates the vines during night and day, helping moderate the temperatures in the growing season and favoring a low yield of concentrated and fresh grapes. The soils are granitic, with an important content of clay.

2015 CLIMATE

2015 was a special harvest. The summer was very warm and during autumn, the rainfall was lower than the previous year. The yield was normal but the grapes ripened a little bit earlier. For this reason, the harvest was made sooner than 2014, which allowed reaching fruit with better acidity, freshness and body expression.

HARVEST & WINEMAKING

- 100% hand picking and sorting of clusters and grapes.
- Fermentation temperatures between 22-25°C in stainless steel tanks.
- Total maceration time of 20 days (including alcoholic fermentation and warm soak).
- Malolactic fermentation in stainless steel tanks.
- 80% of the wine aged for 12 months in second and third use French oak barrels and 20% aged in stainless steel tanks.

REVIEWS

« The colour is very intense. It has a nice dark, deep and brilliant red color. To the nose it reveals fresh red fruits aromas. On the palate the tannins are elegant, with a fresh and fruity finish », Rodrigo Romero, Winemaker.