



C A L C U

VINTAGE: 2016 R.S: 2,03 g/L
VALLEY: Colchagua T.A: 3,27 g/L
ALCOHOL: 13,5° PH: 3.74
VARIETIES: 91% Carménère, 5% Petit verdot y
4% 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.

2016 CLIMATE

The season of 2016 was colder than usual and the ripening process was, therefore, delayed by several days. As a result, the wines show moderate levels of alcohol but, at the same time, an excellent natural balance between fruit expression and volume.

HARVEST AND 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.
- The wine aged for 8 months in second and third use French oak barrels.

ACCOLADES AND AWARDS

- 90 Points Descorchados, 2019.

TASTING NOTES AND REVIEWS

"Deep, bright red color. On the palate it reveals very intense red fruit flavors with a nice body and long finish. On the nose it shows floral and black fruit aromas. This is a very elegant wine with a soft tannic structure."
Rodrigo Romero, Winemaker.