



C A L C U

VINTAGE: 2015	R.S: 2,71 g/L
VALLEY: Colchagua	T.A: 2,72 g/L
ALCOHOL: 14°	PH: 3,7
VARIETIES: 90% Cabernet Franc - 5% Petit Verdot - 5% Cabernet Sauvignon	

Reserva Especial Cabernet Franc

VINEYARD

The Cabernet Franc comes from the Ramadilla Estate in Marchigüe, a vineyard located 25 Km away from the Pacific Ocean in the west side of the Colchagua Valley. The soils are granitic, with an important content of clay. The smooth slopes and the ocean breeze help achieve a fresh and fruity Cabernet Franc. This variety gains outstanding structure and character due to the features of this terroir.

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 21 days (including alcoholic fermentation and warm soak).
- Malolactic fermentation in stainless steel tanks.
- 50% of the wine was aged for 10 months in second and third use French oak barrels and 50% kept in stainless steel tanks

ACCOLADES, AWARDS & TASTING NOTES

- 92 Points, James Suckling, March 2018.

REVIEWS

« Crushed stones, slate, lavender and violets. Full body, grainy tannins, so much pretty blue fruit character, vibrant acidity and a subtle, mineral finish. Linear and sexy », James Suckling, March 2018.

« Deep, bright and velvety red color. Full expression of fresh berries and hints of floral aromas. Well balanced body on the palate, elegant tannic structure. Long, fresh and fruity finish », Rodrigo Romero, Winemaker.

