



C A L C U

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| VINTAGE: 2016  | R.S: 2,03 g/L |
| VALLEY: Colchagua  | T.A: 3,49 g/L |
| ALCOHOL: 13,5°   | PH: 3.59      |
| VARIETIES: 91% Cabernet Franc, 6% Carménère y<br>3% Petit Verdot |               |

## Reserva Especial Cabernet Franc

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### 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 moderate the temperatures in the growing season and favoring a low yield of concentrated and fresh fruit. 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 21 days (including alcoholic fermentation and warm soak).
- Malolactic fermentation in stainless steel tanks.
- The wine was aged for 8 months in second and third use French oak barrels

### ACCOLADES AND AWARDS

- 91 Points Descorchados 2019.

### TASTING NOTES AND REVIEWS

« Deep, bright and velvety red color. Full expression of fresh 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.

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