



C A L C U

VINTAGE: 2015

R.S: 3,13 g/L

VALLEY: Colchagua

T.A: 2,46 g/L

ALCOHOL: 14,2°

PH: 3,83

VARIETIES: 88% Cabernet Sauvignon , 5 % Cabernet Franc,
4% Carmenera, 3% Petit Verdot.

Reserva Especial Cabernet Sauvignon



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 aromatic 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 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

- 91 Points, Descorchados 2017, Chile.
- 90 Points, James Suckling, May 2017.

REVIEWS

« Ruby red color. On the note it presents fresh red fruit aromas with some spice hints. On the palate it feels well balance, with elegant tannins and a long and persistent aftertaste. A very juicy Cabernet Sauvignon from the Colchagua Valley », Rodrigo Romero, Winemaker.