

FUTA 2010

Cabernet Sauvignon

COLCHAGUA VALLEY, CHILE.



100% Cabernet Sauvignon
Alcohol: 13.7%/L; TA: 3.63 g/L; VA: 0.45 g/l; pH 3.49



The Wine

FUTA represents the most elegant expression of CALCU. The grapes were harvested from the finest vineyards owned by the Hurtado Family on their Marchigue Estate and the wine-making process preserved the full glory and majesty of the Terroir.

Vineyard

The grapes come from a vineyard in Marchigue, located at 25 km. of the Pacific Ocean, in the west side of Colchagua Valley. Here we find granitic soils, with an important content of clay. The Cabernet Sauvignon from these vineyards has a fantastic power, structure and elegance.

Vintage

The 2010 harvest had a long and dry summer with cooler maximum temperatures, which contributed to a slower ripening process of the grapes, and allowed for aromatic intensity, high acidity and good balance.

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.
- 100% of the wine was aged for 12 month in french oak barrels.

Picking Dates

Third week of March.

Tasting Notes

A cold harvest helped to get very red and fresh flavors. An easy drinking wine because of its sharp acidity that enhances fruit flavors. Nice and elegant structure with a beautiful long finish.