



C A L C U

VINTAGE: 2014	R.S: 1,87 g/L
VALLEY: Colchagua	T.A: 3,35 g/L
ALCOHOL: 13,5°	PH: 3,61
VARIETIES: 86% Cabernet Sauvignon-14% Cabernet Franc	

FUTA

BRAND & HISTORY

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

VINEYARD

The grapes come from a vineyard in Marchigüe, located at 25 km. of the Pacific Ocean, in the west side of the 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.

2014 CLIMATE

The output of 2013 was very dry winter and the first rains were just in May. The spring was cool which brought down the production of our vineyards, contributing to the concentration of fruit. Then from December to February temperatures were rather warm but finally in March temperatures dropped dramatically, causing a slower ripening of the grapes at the end of our season.

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.
- 100% of the wine was aged for 18 month in french oak barrels.

ACCOLADES, AWARDS & TASTING NOTES

- 95 Points, Descorchados, 2018.
- 93 Points, Tim Atkin, January, 2018.
- 93 Points, James Suckling, March 2018.

REVIEWS

« Futa is Calcu's top wine and is blended with the help of Bordeaux superstar, Eric Boissenot. It's a stylish, scented, mineral-edged blend of Cabernet Sauvignon with 15% Cabernet Franc showing granular tannins and the grip and structure to age further, » Tim Atkin, January, 2018.

« What a lovely nose of dried lavender, violets, vanilla, spices, licorice, tar and some sweet blueberry fruit. Full body but ever so grainy with bright acidity, firm yet very structured tannins and a vibrant, mineral-driven finish. Drink in 2021 », James Suckling, March, 2018.

