

CALCÚ



GRAN RESERVA CABERNET SAUVIGNON 2013

Expressive and elegant structure.

Bright and velvety red color. Black, crunchy cherry and fresh plum aromas. Full bodied in the palate, elegant tannic structure, fresh and fruity finish.

Colchagua Valley | Varieties: 93% Cabernet Sauvignon - 7% Carménère.
Alcohol 13.5° | Residual Sugar 2.19 g/L | Total Acidity 3.66 g/L | Volatile Acidity 0.75 g/L | pH 3.58



Vineyard

This Cabernet Sauvignon is a blend of grapes from our Marchigüe Ramadilla Estate (58% Cabernet Sauvignon and 7% Carménère) and grapes from our Agua Buena Estate (35% Cabernet Sauvignon).

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.

The vineyards from our Agua Buena Estate are located at the foothills of the Andes at 500 meters above the sea level. The soils are alluvial, deep and well drained due to their high stone and gravel content, and are very poor in organic matter.

2013 Vintage

This was a cold year with rain up until December, which delayed the ripening of the grapes, but also allowed for very fresh and elegant wines, with excellent 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 20 days (including alcoholic fermentation and warm soak).
- Malolactic fermentation in stainless steel tanks.
- 80% of the wine aged for 10 months in second and third use French oak barrels and 20% aged in stainless steel tanks.

Picking dates

Cabernet Sauvignon: Second Week of March.

Carménère: Third week of March.

