

CALCU



RESERVA ESPECIAL MALBEC 2014

Varieties: 85% Malbec – 15% Petit Verdot

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 fresh grapes. The soils are granitic, with an important content of clay.

2014 Vintage

The season of 2013 was colder than usual and this had an impact on lowering the yields of the harvest of 2014. The higher temperatures over the summer and an overall dry season led to wines with concentrated aromas and with a well balance and fine structure in mouth.

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 cold soak and alcoholic fermentation).
- Malolactic fermentation in stainless steel tanks.
- 50% of the wine aged for 12 months in french oak barrels and 50% was kept in stainless steel tanks.

Picking Dates

Malbec: fourth week of March
Petit Verdot: first week of April

Analysis

Alcohol 13.5° | Residual Sugar 1.91 g/L | Total Acidity 3.48 g/L | pH 3.70

Tasting Notes

Delicate structure. Floral, fresh yet intense aromas.

Deep, bright and velvety red color. Delicate violet aromas and red fresh fruit. Well balanced on the palate. Elegant sweet tannic structure. Long, fresh and fruity finish.

