



C A L C U

VINTAGE: 2018

R.S: 3,9 g/L

VALLEY: Colchagua

T.A: 4,28 g/L

ALCOHOL: 13°

PH: 3,14

VARIETIES: 70% Sauvignon Blanc – 30% Semillón

Reserva Especial Sauvignon Blanc - Semillon



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.

2018 CLIMATE

The season of 2018 was rather cool during Spring time and in the beginning of the Summer. Therefore, the harvest occurred later than usual, which helped keep the freshness of the fruit intact and achieve an impressive elegance and an outstanding balance, with round and smooth tannins. The season was also drier during the ripening process, thus the grapes were healthy and highly concentrated. 2018 is an exceptional vintage.

HARVEST & WINEMAKING

- 100% Handpicking and sorting of clusters and grapes.
- Fermentation temperatures between 12-14°C.
- Destemming and crushing, followed by the pressing of the grapes.

Natural clarification of the juice and fermentation in stainless steel tanks with low levels of turbidity (80 NTU).

REVIEWS

« This white blend has a pale olive green color. Many layers of citric and tropical aromas, such as pink grapefruits and mangos, come together to accomplish an expressive and aromatic wine. In the mouth, the highlight is the freshness of the Sauvignon Blanc and the complexity of the Semillon, which add up to a juicy and persistent finish.

The Sauvignon Blanc delivers freshness and smooth tropical notes, while the Semillon conveys citric hints and structure in the mouth », Rodrigo Romero, Winemaker.