

CALCU



RESERVA ESPECIAL CARMÉNÈRE 2013

Intense red fruit, nice body and long finish.

*Deep, bright and dark red color. Floral and black spices in a back of fresh red fruit.
Full bodied in the palate, elegant and soft tannic structure. Fresh and fruity, with a long finish.*

Colchagua Valley | Varieties: 95% Carménère - 5% Cabernet Franc.

Alcohol 13.5° | Total Acidity 3.11 g/L | Volatile Acidity 0.64 g/L | pH 3.76

Vineyards

This Carménère blends two different varieties from our Marchigüe Ramadilla Estate, located 25 km. away from the Pacific Ocean. The vineyards settled in the rolling hills of Marchigüe are special for the granitic soils, with a high concentration of clay, and for the excellent drainage, characteristic of the smooth slopes of the landscape.

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 21 days (including alcoholic fermentation and warm soak).
- Malolactic fermentation in stainless steel tanks.
- 50% of the wine was aged for 10 months in second and third use French oak barrels and 50% kept in stainless steel tanks.

Picking Dates

Carménère: Third week of March.

Cabernet Franc: Second week of March.

