

CALCU



RESERVA ESPECIAL CABERNET SAUVIGNON 2013

Rich, complex and full of character.

Deep, bright and dark red color, dark black cherries, dark chocolate and plum aromas. Full bodied in the palate, elegant tannic structure, fresh and fruity finish.

Colchagua Valley | Varieties: 90% Cabernet Sauvignon - 10% Carménère.
70% Agua Buena Estate (Colchagua Andes), 30% Marchigüe Ramadilla Estate (Colchagua Costa)

Alcohol 13.5° | Residual Sugar 1.75 g/L | Total Acidity 3.2 g/L | Volatile Acidity 0.69 g/L | pH 3.78

Vineyards

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

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

2013 Vintage

This was a cold year with rain up until December, which delayed the ripening of the grapes and 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

Cabernet Sauvignon: Second week of March.

Carménère: Third week of March.

