

CALCU



RESERVA ESPECIAL SAUVIGNON BLANC 2016

A true wine that highlights its special Terroir.

Green pale color. A very expressive and clean aroma range, with mangos, crisp pineapples and hints of sparragus. The mouth feeling is very refreshing, emphasizing its natural acidity with a long, salty and elegant finish.

Colchagua Andes I Variety: 100% Sauvignon Blanc

Alcohol 12.5° | Residual Sugar 3.2 g/L | Total Acidity 5.26 g/L | Volatile Acidity 0.4 g/L | pH 3.13

Vineyards

Our vineyard is located at the foothills of The Andes at 500 meters above sea level, one of the highest in altitude and closest to The Andes in the Colchagua Valley. The height grants very special features to the Sauvignon Blanc, as in the cool climate the grapes mature slowly and develop a nice range of aromas, from white tropical fruit to delicate herbal notes.

The soils are alluvial, deep and well drained, due to their high stone and gravel content, and are very poor in organic matter. This, coupled with the special climate of The Andes, results in a particular Sauvignon Blanc, defined by a unique freshness and minerality.

2016 Vintage

The season of 2016 was colder than usual and the ripening process was, therefore, delayed by several days. As a result, the wines show moderate levels of alcohol but, at the same time, an excellent natural balance between fruit expression and volume.

Winemaking

- 100% Handpicking and sorting of clusters and grapes.
- Fermentation temperaturas 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).

Picking Dates

Sauvignon Blanc: Second week of March.

