

CALCU

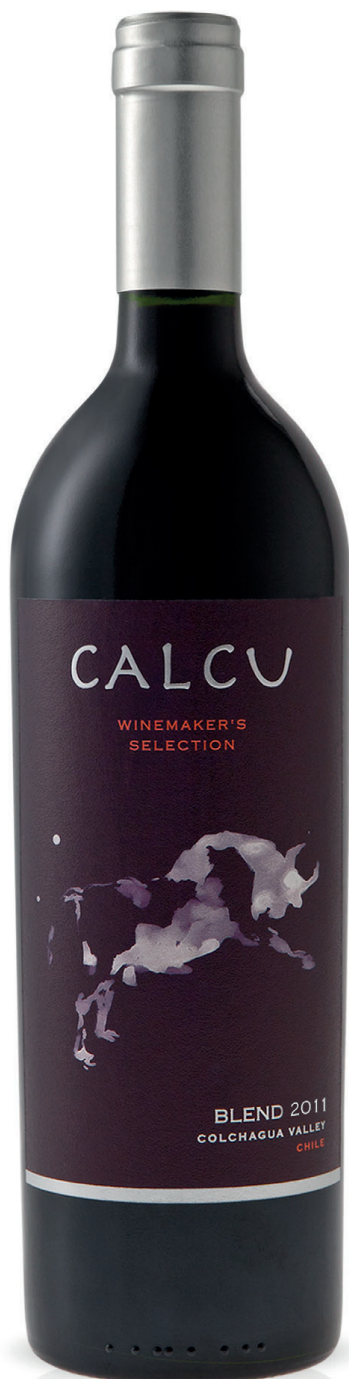


BLEND 2011

Winemaker's Selection

Blend: 50% Cabernet Sauvignon, 25% Cabernet Franc and 25% Carménère.

Alcohol: 13.5° | Total Acidity: 3.19 g/L | Volatile Acidity: 0.7 g/L | pH: 3.58



Vineyard

This wine combines grapes from three distinguished Terroirs within the Colchagua Valley. *Cabernet Sauvignon* grapes come from a vineyard block at the foothills of the Andes Mountains at an altitude of 500 meters. This is one of the vineyards at the highest altitude in the Colchagua Valley. The alluvial soils are poor in organic matter, deep and well drained. *Cabernet Franc* grapes comes from a vineyard block in the central part of Colchagua Valley, between the Tinguiririca and Chimbarongo rivers, a privileged location which allows for fresher maximum temperatures.

Carménère grapes from a vineyard block in Marchigüe. This is the closest vineyard to coast in the Colchagua Valley, where the soils are of alluvial origin with a clay content of between 25% and 30%.

Vintage

Lower-than-normal temperatures during the summer decreased the fruit yield and helped produce high quality grapes with a slow process of maturation. The 2011 harvest was between 4 and 7 days later than previous years, which allowed obtaining fresh tasting and fresh and juicy wines with a fantastic natural balance.

Winemaking

- 100% hand picking.
- Hand sorting of clusters and berries.
- Cold maceration for 4 to 5 days.
- Maximum fermentation temperatures between 19°C and 22°C in stainless steel tanks.
- Total maceration time from 20 to 22 days (including cold maceration and alcoholic fermentation).
- Malolactic fermentation in stainless steel tanks or barrels 100% ageing in French oak barrels for 10 to 12 months.

Picking Dates

Cabernet Sauvignon: Third week of March.

Cabernet Franc: Second week of March.

Carménère: Third week of March.

