

ESCARLATA

COSECHA: 2019

R.S: 15,8 g/L

VALLE: Colchagua Valley

T.A: 3,42 g/L

ALCOHOL: 14°

PH: 3.73

VARIETADES: Cabernet Franc 35%, Malbec 30%,
Petit Verdot 20%, Syrah 15%.



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

2019 CLIMATE

The 2019 season was characterized by having a dry spring and summer with few cloudy days that helped to make average temperatures higher than normal, which generated a high aromatic concentration and a very round mouth in the wines.

HARVEST & 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.
- 25% of the wine was aged for 10 months in french oak barrels.

REVIEWS

“Dark cherry red color. A fruity nose with spices and predominating red fruits, as well as notes of blackcurrant. The palate is sweet and well balanced with a great freshness and a nice tannic structure.” Rodrigo Romero, Calcu Winemaker.