

# Great Press for Calcu



Wine experts rave about Calcu —a distinctive “Super Chilean” blend emphasizing the distinctive flavors of Chile’s Colchagua valley.



“Calcu 2007 receives 89 points. “Intensely perfumed scents of cherry-cola, raspberry and violet. Sappy red and dark berry flavors are nicely concentrated and penetrating, with piquant minerals providing lift. At once creamy and vibrant, with tangy mineral thrust on the back.”

—March/April 2010



Closing Date: 6-29-07  
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“The 2006 Calcu is a blend of 60% Cabernet Sauvignon, 25% Carmenere, and 15% Cabernet Franc. Dark ruby-colored, the wine reveals a fragrant bouquet of clove, cinnamon, blueberry, and black currant. This leads to an easy-going, full-flavored wine with surprising depth and length for its humble price. An excellent value.”

—Oct 2008

## WINE ENTHUSIAST MAGAZINE

### “Best Buy”

Wine Enthusiast Magazine names Calcu 2006 a “Best Buy” and describes it as “juicy and good” with “a light, fast feel.” It’s got “finesse” with flavors of “raspberry and red cherry.”

—Sept 2008



IMPORTED BY GLOBAL VINEYARD IMPORTERS  
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The Calcu 2007 is a “supple, relatively complex, full

bodied blend, with moderate richness and good balance. Fine value.” Four stars.

—Issue #133 & #134

## wine review online.com

Michael Franz

“This lovely bottling from Chile shows atypical freshness and vibrancy, but also real substance and depth of flavor. The tannis are notable but quite fine in grain, and the oak influence is very subtle, leaving the lovely fruit clearly in the sensory foreground.” —Nov 2009

Tom Hyland’s

## REFLECTIONS ON WINE

“Here is an excellent blended red from Colchagua Valley. A mix of 50% Cabernet Sauvignon, 30% Carmenere, 15% Cabernet Franc and 5% Petit Verdot, this has plenty of red cherry and currant fruit along with notes of red pepper. Medium-bodied with tart acidity, this has moderate tannins and a clean, round finish. A fine match for most red meats or stews over the next 2-3 years. A steal at \$12!”

—Nov 17, 2009