



CALCU

VINTAGE: 2018

VALLEY: Colchagua

ALCOHOL: 14,5°

VARIETIES: 100% Malbec.

R.S: 1,87 g/L

T.A: 3,22 g/L

PH: 3.65

Gran Reserva Malbec



VINEYARD

The vineyards from Ramadilla Estate are settled in the rolling hills of Marchigüe, where the ocean breeze that comes from the Pacific Ocean permeates the vines during day and night, helping to moderate the temperatures in the growing season and favoring low yields, good concentration and fresh fruit. The soils are granitic, with an important content of clay, but poor in organic matter. Due to the above, this vineyard delivers fantastic power, structure and elegance to its wines.

2018 CLIMATE

The season of 2018 was rather cool during Spring time and in the beginning of the Summer. Therefore, the harvest occurred later than usual, which helped keep the freshness of the fruit intact and achieve an impressive elegance and an outstanding balance, with round and smooth tannins. The season was also drier during the ripening process, thus the grapes were healthy and highly concentrated. 2018 is an exceptional vintage.

HARVEST AND WINEMAKING

- 100% hand picking and sorting of clusters and grapes.
- Fermentation temperatures between 22-24°C in stainless steel tanks.
- Total maceration time of 21 days (including alcoholic fermentation and warm soak).
- Malolactic fermentation in stainless steel tanks.
- Aged for 12 months in French oak barrels.

TASTING NOTES AND REVIEWS

"This is a Marchigüe Malbec coming from gobelet - head-pruned- plants on a granite soil that gives a unique minerality, freshness and concentration. A good example of the Malbec variety in its most floral and elegant side. Deep and bright velvet red color, the nose is fruity, but at the same time generous in notes of granite. The mouth has that firm texture, with juicy acidity and many fruity flavors that are combined with floral notes and a rich concentration", Rodrigo Romero, Winemaker.