



CALCU

VINTAGE: 2021

R.S: 3,5 g/L

VALLEY: Colchagua

T.A: 4,78 g/L

ALCOHOL: 13°

PH: 3.11

VARIETIES: 70% Sauvignon Blanc, 30% Semillón.

## Gran Reserva Sauvignon Blanc - Semillon

### VINEYARD

The vineyard is located in Marchigue 25 km from the Pacific Ocean in the gentle hills of the coastal mountains where the soft breezes coming from the ocean moderate temperatures and allow to obtain an excellent concentration and especially very fresh and aromatic fruit. The soils are granitic with an important content of clays that positively influence the concentration in the mouth and the development of persistent aromas in the wine. The blend is made up of Sauvignon blanc 242 grapes formed in gobelet (or head-pruned) and Semillon masal grapes.

In the mix, the Sauvignon blanc gives a very fresh and delicate contribution with fresh and tropical notes while the Semillon delivers citrus notes, structure and creaminess on the palate.

### 2021 CLIMATE

The 2021 harvest was as or more interesting qualitatively speaking than the 2018 harvest since, like this one, it was preceded by a winter with normal rainfall and a spring with moderate temperatures. These elements helped to have an adequate set of the grapes and obtain an excellent natural balance in the production.

Until the end of January, the season was expected for a summer under the influence of the "La Niña" current, which generally implies cool and dry summers, but between January 29th and 30th there were 65mm of rains, which it hadn't happened in the last 20 years. After the rain, the temperatures in February and March were the lowest we have seen, which helped the grapes to ripen slowly in season, helping us to obtain an intense freshness and marked typicality in our wines. The tannins this season are particularly elegant, as happened in the 2018 vintage.

The 2021 vintage wines have a very special character, in which concentration and elegance are naturally balanced, generating wines with a lot of personality, excellent complexity and good bottle aging potential.

### HARVEST AND WINEMAKING

- 100% Handpicking and sorting of clusters and grapes.
- Destemming and crushing, followed by the pressing of the grapes.
- Natural clarification of the juice and fermentation in stainless steel tanks with high levels of turbidity.
- Fermentation temperatures between 13-18°C.

### TASTING NOTES AND REVIEWS

*"This white blend has a pale olive green color. Many layers of citrus and tropical aromas such as pink grapefruit and mango come together to make an expressive and aromatic wine. In the mouth, the freshness of the Sauvignon blanc stands out and the complexity that the Semillon delivers, giving rise to a juicy and persistent finish. It is excellent as an aperitif or paired with oysters, white fish or chicken with white sauces", Rodrigo Romero, Calcu Winemaker.*

