



C A L C U

VINTAGE: 2015	R.S: 2,03 g/L
VALLEY: Colchagua	T.A: 3,91 g/L
ALCOHOL: 13,5°	PH: 3.43
VARIETIES: 88% Cabernet Sauvignon, 12% Cabernet Franc.	

FUTA

CALCU FUTA

FUTA represents the most elegant expression of CALCU. The grapes were harvested from the finest vineyards owned by the Hurtado Family on their Marchigüe Estate and the winemaking process preserved the full glory and majesty of the terroir.

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

2015 CLIMATE

2015 was a special harvest. The summer was very warm and during autumn, the rainfall was lower than the previous year. The yield was normal but the grapes ripened a little bit earlier. For this reason, the harvest was made sooner than 2014, which allowed reaching fruit with better acidity, freshness and body expression.

HARVEST AND 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.
- 100% of the wine was aged for 24 months in french oak barrels.

ACCOLADES AND AWARDS

- 95 Points, Descorchados 2019.
- 94 Points, Robert Parker 2018.
- 93 Points, Tim Atkin 2019.

TASTING NOTES AND REVIEWS

« 2015 was a warm and dry year with an early harvest that produced powerful wines, as seen in the 2015 Futa Cabernet Sauvignon, a wine designed with the help of Eric Boissenot looking for freshness and elegance. This year was complemented with 12% Cabernet Franc from the same granite and clay soils where the Cabernet Sauvignon is planted on an east-facing slope. It matured in French barriques for 22 months. I found this more focused than the 2014 that I tasted next to it. There is good ripeness and weight but no excess. The oak feels nicely integrated, and the tannins are fine-grained. It's classical and classy, with a lively spark in the palate », Luis Gutierrez, Wine Advocate.

