



CALCU

VINTAGE: 2021

R.S: 1,82 g/L

ORIGIN: Colchagua Valley

T.A: 4,53 g/L

ALCOHOL: 12,5°

PH: 3,10

VARIETADES: 75% Malbec and 25% Petit Verdot.

## Gran Reserva Rosé

### VINEYARDS

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, which positively influences the concentration in the mouth and the development of persistent aromas in the wine.

In this blend, Malbec contributes with its aromatic intensity, while Petit Verdot adds body and persistence in mouth.

### 2021 VINTAGE

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.

### HARVEST AND WINEMAKING

- 100% hand picking and sorting of clusters.
- Destemming and crushing of the grapes with immediate cold drainage.
- Without skin maceration or use of press to separate them from juice.
- Lees work before first racking during 21 days at 2°C.
- Natural decantation of the thickest lees and selection of golden lees to integrate into fermentation.
- Fermentation in stainless steel tanks for 20 days at temperatures between 12°C and 16°C.
- Bottled without malolactic fermentation, after being in contact with its fine lees for 3 months.

### ACCOLADES, AWARDS AND HIGHLIGHTS

- 90 Points, Descorchados 2021.

### REVIEWS

*"Pale and bright pink color. Very expressive aromatically with tropical fruity notes such as lychee and fresh strawberries on a delicate floral background. Fresh and juicy on the palate, with a great balance between power and elegance. The finish is fruity, clean and persistent." Rodrigo Romero, Winemaker Chief.*

