



CALCU

VINTAGE: 2019

R.S: 1,70 g/L

ORIGIN: Colchagua Valley

T.A: 3,14 g/L

ALCOHOL: 13,5°

PH: 3,66

VARIETIES: 92% Carménère, 4% Cabernet Franc and 4% Petit Verdot.

Gran Reserva Carménère

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.

2019 CLIMATE

During this season the temperatures of November and December were higher than normal, and then in March and April they were quite normal. The summer was marked by heat waves with high temperatures not previously recorded in the vineyard. It was a dry year, with no rain during the summer and harvest. The yields were normal due to a better grape curd in November.

The aromatic quality, balance and concentration of the 2019 wines is outstanding.

HARVEST AND WINEMAKING

- 100% hand picking and double sorting of clusters and grapes.
- Fermentation temperatures between 22-24°C in stainless steel tanks.
- Total maceration time with its skins of 21 days.
- Malolactic fermentation in stainless steel tanks.
- The wine was aged for 12 months in French oak barrels

ACCOLADES AND AWARDS

- 91 Points, Tim Atkin 2022.
- 91 Points, Descorchados 2022.

REVIEWS

"Deep and bright red color with violet notes. Intense floral aromas of rosemary and sage, accompanied by black cherries and a background of roasted bell pepper. Good balance on the palate with good volume, structure and freshness that is accompanied by a long and fruity finish.» Rodrigo Romero, Winemaker.

