



CALCU

VINTAGE: 2019

R.S: 1,35 g/L

ORIGIN: Colchagua Valley

T.A: 2,84 g/L

ALCOHOL: 14,0°

PH: 3,66

VARIETAL: 95% Malbec and 5% Cabernet Sauvignon

## Gran Reserva Malbec



### VINEYARD

The vineyards from Ramadilla Estate are settled in the rolling hills of Marchigüe, where the ocean breeze reduces the maximum summer temperatures, managing to develop aromas of fresh fruit and maintaining the refreshing natural acidity.

The soils are granitic, with an important content of clay, but poor in organic matter, which helps to obtain low yields. The Malbec vineyards destined for this wine are formed in gobellet, on mainly granite soils, which give it a unique minerality, freshness and concentration.

### CLIMATE 2019

This 2019 season in Marchigüe was characterized by higher than normal November and December temperatures with the subsequent months of March and April quite normal. In general, the summer was marked by heat waves with high temperatures, not previously recorded in the vineyard. It was a dry year without the presence of rains during the summer and harvest. Yields were somewhat lower, which naturally reflected a higher concentration in the wines.

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

### 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 with the skins of 21 days.
- Malolactic fermentation in stainless steel tanks.
- Aged for 12 months in French oak barrels.

### ACCOLADES

- 90 Points James Suckling, 2022.
- 90 Points Vinous – Joaquín Hidalgo 2022.

### REVIEWS

*"Sweet blueberries, fresh blackberries, violets and hints of walnut and rosemary. Elegant, with some light blueberries on the palate, rounded by tight, fine-grained tannins." James Suckling, June 2022.*