



CALCU

VINTAGE: 2019

R.S.: 1,67 g/L

VALLEY: Colchagua

T.A.: 2,65 g/L

ALCOHOL: 14°

pH: 3,80

VARIETIES: 94% Cabernet Sauvignon
and 6% Petit Verdot.

Gran Reserva Cabernet Sauvignon

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 that helps to have low yields. This 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 sorting of clusters and grapes.
- Fermentation temperatures between 22-24°C in stainless steel tanks.
- Total maceration time of 21 days (including alcoholic fermentation and warm soak).
- Malolactic fermentation in stainless steel tanks.
- The wine was aged for 12 months in French oak barrels

ACCOLADES, AWARDS AND TASTING NOTES

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

TASTING NOTES AND REVIEWS

«Calcu Gran Reserva Cabernet Sauvignon has an elegant and expressive structure with a bright and velvety red color. On the nose the aromas of black cherries and red plums, fresh and crispy, emerge. On the palate it stands out for an enveloping palate with body, and for its long, fresh and fruity finish»

Rodrigo Romero, Winemaker.

