



CALCU

VINTAGE: 2022

R.S: 1,17 g/L

ORIGIN: Colchagua Valley

T.A: 4,58 g/L

ALCOHOL: 12,5°

PH: 3,2

VARIETIES: 65% Malbec and 35% 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.

### 2022 VINTAGE

The 2022 vintage was cool, somewhat more than the 2018 season and somewhat less than the 2021 season, and was influenced by a dry winter. These two conditions allowed to harvest very balanced grapes, but at the same time with high concentration. Undoubtedly a rather special vintage, which has given rise to very aromatic, elegant and complex wines, with excellent color and aging potential.

After 224 mm of rain fell between April and October 2021, it did not rain more until the end of April 2022. Spring was a little warmer than normal, benefiting the flowering and fruit set, and then in November and December of 2021 return to normal temperatures. Finally, in the ripening period, the temperature was marked by a rather cool trend in the absence of rain, which allowed for slow ripening, with healthy and vibrant grapes at the time of harvest.

### 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 with the protection of a non-cerevisiae yeast to avoid the use of SO<sub>2</sub>.
- 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

- 92 Points, Table Tasting La CAV 2023.
- 91 Points, Descorchados 2023.

### REVIEWS

*"The aromas of this rosé recall ripe red fruits, although that gives the wrong idea of what awaits us on the palate, where it's refreshing and rich in acidity. The ripe flavors turn tart, and the wine comes to life. An ideal option to open with seafood risotto." Patricio Tapia, December 2022.*

