



CALCU

VINTAGE: 2022

R.S: 3,27 g/L

ORIGIN: Colchagua Valley

T.A: 4,21 g/L

ALCOHOL: 12,5°

PH: 3.15

VARIETIES: 70% Sauvignon Blanc, 30% Semillón.

Gran Reserva Sauvignon Blanc - Semillón

VINEYARD

The vineyard is located in Marchigue 25 km from the Pacific Ocean in the gentle hills of the coastal mountains where the soft breezes coming from the ocean moderate temperatures and allow to obtain an excellent concentration and especially very fresh and aromatic fruit. The soils are granitic with an important content of clays that positively influence the concentration in the mouth and the development of persistent aromas in the wine.

The blend is made up of Sauvignon blanc 242 grapes formed in gobelet (or head-pruned) that give a very fresh and delicate touch, with citric and tropical notes, and Semillon masal grapes that contribute with greater complexity, structure and creaminess on the palate of this blend.

2022 CLIMATE

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. Both, Sauvignon Blanc and Semillon were harvested the third week of February, giving healthy and vibrant grapes.

HARVEST AND WINEMAKING

- 100% Handpicking and sorting of clusters and grapes.
- Destemming and crushing, followed by the pressing of the grapes.
- Natural clarification of the juice and fermentation in stainless steel tanks.
- Fermentation temperatures between 13-18°C.
- Bottled without malolactic fermentation.

ACCOLADES AND AWARDS

- 91 Points, Descorchados 2023.

TASTING NOTES AND REVIEWS

"A blend of ripe white-fruit flavors and very good body to accompany a tuna salad, this has acidity reminiscent of lemonade." Tapia, December 2022.

"This white blend has a pale olive green color. Many layers of citrus and tropical aromas such as pink grapefruit and mango come together to make an expressive and aromatic wine. In the mouth, the freshness of the Sauvignon blanc stands out and the complexity that the Semillon delivers, giving rise to a juicy and persistent finish. It is excellent as an aperitif or paired with oysters, white fish or chicken with white sauces." Rodrigo Romero, Winemaker.

