

CALCU

VINTAGE: 2016 VALLEY: Colchagua ALCOHOL: 14° R.S: 1,59 g/L T.A: 3,79 g/L

PH: 3,34

VARIETIES: 86% Cabernet Sauvignon, 14% Cabernet Franc.

CALCU FUTA

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BRAND & HISTORY

FUTA represents the most elegant expression of CALCU. The grapes were harvested from the finest vineyards owned by the Hurtado Family on their Marchigüe Estate and the winemaking process preserved the full glory and majesty of the terroir.

VINEYARD

The vineyards in the 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.

2016 CLIMATE

The 2016 harvest was marked by El Niño with a relatively warm summer, but at the beginning of March the temperatures dropped a lot and the ripening process of the grapes became much slower, which resulted in wines of very moderate alcohol and with an excellent natural balance. The 2016 wines have been characterized for having tannins of great softness and elegance.

HARVEST & WINEMAKING

- 100% hand picking and sorting of clusters and grapes.
- Fermentation temperatures between 22-25°C in stainless steel tanks.
- Total maceration time of 21 days (including alcoholic fermentation and warm soak).

PICKING DATES

• First week of April.

ACCOLADES, AWARDS & TASTING NOTES

- 96 Points Descorchados, 2020.
- 94+ Points Robert Parker, 2019.
- 93 Points Tim Atkin, 2020.

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.