

# CALCU

In the local *Mapuche* language, Calcu means “magician.” And indeed, winemakers Alejandro Jofre and Ricardo Rivadeniera have created two magical wines emphasizing the diversity and distinctive flavors of Chile’s Colchagua Valley.

Like the bull on the label and Salvador Amenábar, the talented young artist who painted him, Calcu wines are exuberant and full of possibility. Rather than being tied to a particular *terroir*, each vintage of Calcu is free to reveal a different aspect of the Colchagua Valley’s dynamic character.

CALCU



RED WINE VALLE DE COLCHAGUA CHILE

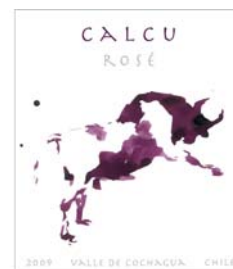
## 2007 CALCU

The 2007 Calcu is 50% Cabernet Sauvignon, 30% Carmenère, 15% Cabernet Franc, and 5% Petit Verdot. The winemakers artfully blend the mineral notes and fresh acidity of grapes from the Andes foothills with the ripe tannins and red fruit from the center of the valley, and add richness and body from grapes grown closer to the Pacific Ocean. The resulting wine is lightly oaked, allowing the grapes’ natural, fresh fruit character to shine through.

## 2009 CALCU ROSÉ

This debut vintage’s bouquet is floral with subtle notes of grapefruit and spice. The palate is clean, crisp and well balanced with hints of cherry and wild strawberry. It pairs well with goat cheese, seafood, grilled chicken and delicate Asian dishes.

Awarded 90 points by *The Tasting Panel*.



NEW

## 2008 MALBEC

Round, velvety and elegant, this food-friendly Malbec has excellent natural acidity and fine-grained, soft tannins. Pair with chicken, grilled chops or salmon.

NEW

## 2008 MERLOT

Full-bodied and expressive, this 100% Merlot was grown in Maule Valley. It has genuine fruit character with just a touch of oak. Refreshing with food or alone.

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BERKELEY, CA 510-527-5877  
WWW.GLOBALVINEYARD.COM

