



CALCU

VINTAGE: 2022

R.S: 1,90 g/L

VALLEY: Colchagua

T.A: 3,26 g/L

ALCOHOL: 13,5°

PH: 3,59

VARIETIES: 89% Cabernet Sauvignon, 6% Cabernet Franc and 5% Petit Verdot.

## Gran Reserva Cabernet Sauvignon

### VINEYARD

The vineyard is located in Marchigüe 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 blocks selected for this Cabernet Sauvignon have a high clay content but poor in organic matter, which helps to obtain low yields, giving fantastic power, structure and elegance to your wines.

### 2022 CLIMATE

The 2022 vintage was cool and was influenced by a dry winter. These two conditions allowed to harvest very balanced grapes, but at the same time with high concentration, due to lower yields, although very fresh and elegant. Undoubtedly a rather special vintage, which has given rise to very aromatic, elegant and complex wines, with excellent color and aging potential.

### HARVEST AND WINEMAKING

- 100% hand picking and sorting of clusters and grapes.
- Tanks filled by gravity,
- Fermentation temperatures between 20-24°C in stainless steel tanks.
- Total maceration time of 18 days.
- Malolactic fermentation in stainless steel tanks.
- The wine was aged for 12 months in French oak barrels.

### TASTING NOTES AND REVIEWS

*"Brilliant velvety red color. Perfumed and intense, with aromas of violets and fine herbs, marked by notes of graphite. Tasty and concentrated, with vigorous tannins and rich layers of fresh fruits such as wild plums and blackcurrant (cassis)." Rodrigo Romero, Chief Winemaker.*

