



CALCU

VINTAGE: 2022

R.S: 2,45 g/L

ORIGIN: Colchagua Valley

T.A: 3,65 g/L

ALCOHOL: 13,5°

PH: 3,44

VARIETIES: 95% Carménère and 5% Cabernet Franc

Gran Reserva Carménère

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 Carménère are planted in the lower sectors, on predominantly granitic and mineral soils, low in organic matter, which gives more concentrated grapes with a good structure and texture on the palate.

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

REVIEWS

Deep and bright red color with violet notes. Intense aromas of cassis and black fruits with a background of roasted bell pepper. Very juicy, with soft tannins and a good structure. A well balanced wine with a great tipicity.
Rodrigo Romero, Winemaker.

