



CALCU

VINTAGE: 2023

R.S: 1,95 g/L

ORIGIN: Colchagua Valley

T.A: 4,43 g/L

ALCOHOL: 12,5°

PH: 3.12

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.

### 2023 CLIMATE

The 2023 vintage was dominated by high temperatures, with heat waves concentrated mainly in the months of February and March, which resulted in a much earlier harvest than in a normal year. Rainfall was well concentrated in the winter months and absent from spring to early autumn, helping to produce very healthy and concentrated grapes. The wines are marked by a great aromatic expression, as well as the natural balance and freshness that characterize them.

### 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.

### TASTING NOTES AND REVIEWS

*"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.*