



CALCU

VINTAGE: 2023

R.S: 1,05 g/L

ORIGIN: Colchagua Valley

T.A: 5,51 g/L

ALCOHOL: 12,5°

PH: 3,03

VARIETIES: 70% Malbec and 30% Petit Verdot.

Gran Reserva Rosé

VINEYARDS

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 blocks selected for this Rosé come mainly from Malbec, formed in gobelet (or head-pruned) in one of the highest sectors of the vineyard, where the winds cool during the afternoons and nights, obtaining a greater aromatic intensity, together with Petit Verdot grapes that provide greater volume and persistence in the mouth.

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 Malbec was harvested in mid-February and the Petit Verdot a few days later. The wines are marked by an excellent colour, great aromatic expression, as well as the natural balance and freshness that characterize them.

HARVEST AND WINEMAKING

- 100% hand picking and sorting of clusters.
- Destemming and crushing of the grapes with immediate cold drainage.
- Without skin maceration or use of press to separate them from juice.
- Lees work before first racking during 21 days at 2°C
- Natural decantation of the thickest lees and selection of golden lees to integrate into fermentation.
- Fermentation in stainless steel tanks for 20 days at temperatures between 12°C and 16°C.
- Bottled without malolactic fermentation, after being in contact with its fine lees for 3 months.

REVIEWS

Brilliant pink color, very pale and elegant. This rosé led by Malbec presents a very perfumed nose, with notes of citrus and pomegranates on a tropical background. It has magnificent acidity, juicy fruit and excellent delicacy in the mouth. Although it is a very fresh and aromatic wine, it has the depth and complexity on the palate to combine it with a wide variety of pairings." Rodrigo Romero, Chief Winemaker.

