



CALCU

VINTAGE: 2024

R.S: 1,12 g/L

ORIGIN: Colchagua Valley

T.A: 4,36 g/L

ALCOHOL: 12,5°

PH: 3,05

VARIEDADES: 60% Malbec and 40% Petit Verdot.

Gran Reserva Rosé

VINEYARDS

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 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.

2024 VINTAGE

The 2024 vintage was marked by two very particular conditions, the first was the high rainfall during the winter, which broke the dry weather that had been the trend in recent years, achieving a fabulous growth of the canopy and favouring the growth of the grapes in a very positive way. The second particularity was the cold weather in the area, which meant a very late harvest, delayed by about two weeks, the Malbec was harvested the second week of March and the Petit Verdot the first week of April, giving us a very special softness in the tannins, a great aromatic intensity and a magnificent balance. These two conditions give the wines impressive fruit expression and exceptional freshness, truly a historic vintage for our Calcu wines.

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

«This delicate, pale-coloured rosé, a blend of Malbec and Petit Verdot, has a very intense nose with crisp cherry, ripe tangerine notes and tropical undertones. Its natural balance gives us a very special freshness and clarity, as well as a rich depth and complexity on the palate, which makes it very versatile when pairing. It goes very well with charcuterie and antipasti, tapas, seafood, roasted vegetables and semi-soft cheeses.» Rodrigo Romero, Chief Winemaker.

