



CALCU

VINTAGE: 2024

R.S: 1,95 g/L

VALLEY: Colchagua

T.A: 3,70 g/L

ALCOHOL: 12,5°

PH: 3,17

VARIETIES: 65% Sauvignon Blanc and 35% Semillón.

Gran Reserva Sauvignon Blanc - Semillon

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.

2024 CLIMATE

The 2024 vintage had moderate to cool temperatures, marked by a rainy winter 2023 that lasted till spring, combined with the rather cool temperatures, moderated grape setting and vineyard yields, but at the same time helped to have excellent vegetative growth. These conditions resulted in delayed veraison and larger grape size than in previous years.

During the summer the temperatures were also moderate, moving on to a rather cool autumn. Due to these conditions, the ripening of the grapes was delayed by about two weeks, with the Sauvignon Blanc being harvested in the first week of March and the Semillon in the second week, giving us a great aromatic intensity and a magnificent balance in this season's wines.

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, Chief Winemaker.

