



C A L C U

VINTAGE: 2020 R.S: 2,84 g/L
VALLEY: Colchagua T.A: 4,51 g/L
ALCOHOL: 12,5° PH: 3.11
VARIETIES: 70% Sauvignon Blanc, 30% Semillón.

Gran Reserva Sauvignon Blanc - Semillon

VINEYARD

The vineyards from Ramadilla Estate are settled in the rolling hills of Marchigüe, where the ocean breeze that comes from the Pacific Ocean permeates the vines during day and night, helping to moderate the temperatures in the growing season and favoring low yields, good concentration and fresh fruit. The soils are granitic, with an important content of clay, but poor in organic matter. Due to the above, this vineyard delivers fantastic power, structure and elegance to its wines.

In this blend, the Sauvignon blanc gives a very fresh and delicate touch with fresh and tropical notes, while the Semillón delivers citrus notes, structure and creaminess in the mouth.

2020 CLIMATE

The 2020 Harvest was undoubtedly marked in its beginning by the uncertainty caused by the arrival of the Covid-19. However, the rapid implementation of care protocols allowed normal harvesting and fermentation work.

The season was marked by a dry and warm climate that challenged us to be more alert than ever in identifying the right moment for the harvest of each block in order to maintain the elegance and natural balance that have characterized our wines.

From October to November the maximum temperatures were higher than normal, although between February and April they were completely normal. The minimum temperatures throughout the growth period were particularly higher than the last 10 years of measurements, which brought the harvest forward 10 days compared to the previous season.

The wines of this vintage are marked by an excellent intensity of color, high concentration, and a very high quality, what will be reflected in an excellent complexity and very good ageing.

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 with high levels of turbidity.
- Fermentation temperatures between 13-18°C.

ACCOLADES, AWARDS AND TASTING NOTES

- 90 Points, Descorchados 2021.
- 90 Points, James Suckling 2021.

TASTING NOTES AND REVIEWS

"This white blend has a pale olive green color. Many layers of citric and tropical aromas, such as pink grapefruits and mangos, come together to accomplish an expressive and aromatic wine. On the palate the highlight is the freshness of the Sauvignon Blanc and the complexity of the Semillon. The Sauvignon Blanc delivers freshness and smooth tropical notes, while the Semillon conveys citric hints and structure. Excellent as an aperitif or paired with oysters, white fish or chicken with white sauces." Rodrigo Romero, Calcu Winemaker.

