



C A L C U

VINTAGE: 2019  
VALLEY: Colchagua  
ALCOHOL: 12,5°  
VARIETIES: 68% Sauvignon Blanc, 32% Semillon.

R.S: 1,19 g/L  
T.A: 3,82 g/L  
PH: 3,13

## Reserva Especial 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.

### 2019 CLIMATE

During this season the temperatures of November and December were higher than normal, and then in March and April they were quite normal. The summer was marked by heat waves with high temperatures not previously recorded in the vineyard. It was a dry year, with no rain during the summer and harvest. The yields were normal due to a better grape curd in November.

The aromatic quality, balance and concentration of the 2019 wines is outstanding.

### HARVEST AND WINEMAKING

- 100% Handpicking and sorting of clusters and grapes.
- Fermentation temperatures between 13-18°C.
- 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.

### ACCOLADES AND AWARDS

- 90 Points Descorchados, 2020.

### 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 », Rodrigo Romero, Calcu Winemaker.

