

Calcu Reserva Especial Cabernet Franc 2013

88% Cabernet Franc
12% Carménère

Colchagua, Chili
Alcohol: 13.5%

Profile

Calcu Special Reserve is a high quality line of wines produced from the youngest blocks at the Calcu vineyard in Marchigüe. This was a cold year with rain up until December, which delayed the ripening of the grapes, but also allowed for very fresh and elegant wines with excellent balance. Deep, bright and velvety red color. Full expression of fresh berries and hints of oral aromas. Well balanced body in the palate, elegant tannic structure, long, fresh and fruity finish.

Terroir

The Cabernet Franc comes from the Ramadilla Estate in Marchigüe, a vineyard located 25 km. away from the Pacific Ocean, in the west side of the Colchagua Valley. The soils are granitic, with an important content of clay. The smooth slopes and the ocean breeze help achieve a fresh and fruity Cabernet Franc. This variety gains outstanding structure and character due to the features of this terroir. The Carménère grapes come from the same estate and provide the blend with complexity and elegance.

Harvest & Winemaking

Harvest: 100% hand harvested

Blending: Eric Boissenot International Master Blend

Aging: 50% of the wine 10 months in 2nd and 3rd use French oak barrel
50% of the wine in stainless steel tank

Bottle: 18 months in bottle

Tasting notes

Fresh berries | Dark Chocolate | Spices | Black peppercorns

Tips

Serving Temperature: 16° - 18°C

Decanting: 30 minutes

Food pairing: Meat - Charcuterie - Cheese

When to drink: Between now 2025

