

Calcu Reserva Especial Carménère 2013

95% Carménère 5% Cabernet Franc 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. Good fruit aromas with the power we expect from Carménère – a very pleasant wine. The bold fruit has a nice balance with the oak used in fermentation and ageing- very typical smell of coffee for Carménère – a pure expression of this grape varietal.

Terroir

This Carménère blends two different varieties from the Marchigüe Ramadilla Estate, located 25 km. away from the Pacific Ocean. The vineyards settled in the rolling hills of Marchigüe are special for the granitic soils, with a high concentration of clay, and for the excellent drainage, characteristic of the smooth slopes of the landscape.

Harvest & Winemaking

Harvest: 100% hand harvested
Blending: Eric Boissenot International Master Blend
Aging: 50% of the wine 10 months in French oak barrel 50% of the wine in stainless steel tank
Bottle: 18 months in bottle

Tasting notes

Red fruit | Floral | Black spices | Coffee

Tips

Serving Temperature: 16° - 18°C Decanting: 30 minutes Food pairing: Meat - Charcuterie - Cheese When to drink: Between now 2023



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