



Caleuche Gran Reserva Marselan Carmenerere

60% Marselan, 40% Carmenerere

Maule Valley
Alcohol: 14%

Profile

Intense and shiny dark red. Aromas of strawberry preserves, blackcurrant, and spices of the pepper family. In the mouth you will find intense ripe fruit flavors filled with preserve and black pepper notes. Hints of mocha and cocoa. Nice structure, medium to high tannin intensity, and wide mouthfeel in the mid palate leading to a well-developed finish.

Terroir

Marselan is a grape variety obtained by crossbreeding Cabernet Sauvignon (native to Bordeaux, France) and Garnacha (or Grenache, from Aragon, Spain). This cultivar is a non-GMO hybrid created by INRA in France in 1961 that was first grown in the town of MARSEILLAN; hence its name. Since it is a mediterranean variety, it should adapt very well to Chile's climatic conditions. Marselan berries are very small, round and elliptically shaped. The wine produced from this variety has a deep red color with violet tinges, intense tannins, deep concentration and color, and is rich of polyphenols.

Harvest & Winemaking

Harvest: 100% hand harvested

Alcoholic fermentation: Inoculation with select yeasts.

AF temperature: Induced with selected yeasts rich in polysaccharides to reduce herbaceous flavors, increase the fruity character, and curb tannin dryness. Temperature during AF was maintained between 26 and 28°C in the case of Marselan, and between 24 and 26°C in the case of Carménère. Delestage was conducted daily at the beginning of the process for both Varieties and later reduced to a mild one at the end of AF for Marselan, but maintained for Carménère. Post-fermentation maceration for one to two weeks.

Malolactic fermentation: 100% in contact with oak

Aging: Aging for 12 months in American oak (40%) and French oak (60%)

Tasting notes

Strawberry | Blackcurrant | Peppery notes | Spices | Mocha

Tips

Serving Temperature: 16° - 18°C

Decanting: None

Food pairing: Lasagna - Grilled vegetables - Tomato based dish

When to drink: between now and 2030

