



Kalak



LEGENDARY BLEND 2018

Kalak is a blend made of Cabernet Sauvignon, Carmenere, Syrah, and Cabernet Franc which has been **handcrafted** through the entire production process, being hand-picked in the vineyards to hand-labelled in the winery.

Because of very different characteristics, few winemakers gather these varieties and valleys together. Kalak is therefore very unique, to drink now or later (10 years cellaring potential). Kalak is a **palindrome** reflecting the **perfect balance** needed to create a great blend.

About the vintage

2018 : With average temperatures and rains well situated, the excellent sanitary conditions has allowed very good yield. It has helped to obtain mature wines, with great potential and complexity. Harvest in our vineyards with red varieties was completed until 15 of may. In the Central Valley, especially Colchagua, a small delay favoured the evolution of ripening and resulted in grapes with better acidity, better colour, and better concentration, than in normal years.

Tasting notes

Colour : Deep Cherry with Ruby hues

Nose : Pronounced intensity of aromas and complexity due to the mixing of the different varieties, showing red and black fruits combined with spices reminiscent of tobacco and black pepper. Delicates nuance of vanilla come out subtly.

Palate : Elegant and sophisticated, the fruit flavours and sweet spices with firm but polished tannins are well balanced with a refreshing acidity. This wine is very complex and should be a perfect fit for meat.

Wine profile

Varietal : Carmenere (41%), Cabernet Sauvignon (30%), Syrah (28%), Cabernet Franc (1%)

Vintage : 2018

D.O. : Rapel (Cachapoal D.O. and Colchagua D.O.)

Cachapoal : The valley enjoy several weather allowing different kind of farming. Gentle breezes of the Pacific Ocean and clayey soils create a beautiful synergy giving way to one of the most prominent producing regions of Carmenère in the country.

Colchagua : The lower altitude and costal hills allow a perfect interaction between breeze from the pacific and winds from the Andes cooling temperatures of the valley. These climate conditions extend ripening process and preserve grapes' acidity, giving wines better colours, freshness and better ageing capacities.

Harvest : By hand

Farming : Sustainable

Vine per hectare : 6.000 /ha

Yeald : 5 ton/ha

Winemaking: Traditional in stainless steel tanks with an average length of 30 days, and temperatures about 24-26°C.

Ageing: 12 to 16 months in French oak barrels, 50% new and 50% used.

Alcohol: 14.5%



Pascal Marty
Winemaker