



CALYPTRA  
VINEYARDS & WINERY

## CABERNET SAUVIGNON GRAN RESERVA



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WINE	CABERNET SAUVIGNON GRAN RESERVA CABERNET SAUVIGNON: 100%
VINTAGE	2016
WINERY	CALYPTRA
APPELLATION	ALTO CACHAPOAL
ALCOHOL	14%
BOTTLE SIZE	750 ML.
WINEMAKER	EMILIANO DOMINGUEZ BATTOCCHIA

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### WINEMAKING

MADE WITH OUR OWN GRAPES GROWN IN A RAVINE IN THE ANDEAN FOOTHILLS OF THE CACHAPOAL VALLEY. THE GRAPES ARE HAND-HARVESTED INTO 12-KG BOXES. THEN, FOLLOWING CLUSTER SELECTION, THEY ARE DESTEMMED AND FALL DIRECTLY INTO THE STAINLESS STEEL TANK WITHOUT THE USE OF PUMPS.

A COLD 3-DAY PRE-FERMENTATIVE MACERATION IS FOLLOWED BY ALCOHOLIC FERMENTATION AT TEMPERATURES OF 22°C-24°C FOR 8-10 DAYS. THE WINE THEN UNDERGOES A POST-FERMENTATIVE MACERATION FOR 10-15 DAYS. THEN THE WINE IS RACKED INTO 225-LITER FRENCH OAK BARRELS FOR THE MALOLACTIC FERMENTATION AND 24 MONTHS' AGING. TASTING IS USED TO SELECT THE BARRELS THAT BEST EXPRESS THE VARIETY AND ARE WELL-BALANCED. THE WINE UNDERGOES LOW-INVASION FILTERING AND IS BOTTLED. THEN IT IS BOTTLE-AGED FOR AT LEAST 12 MONTHS PRIOR TO BEING RELEASED FOR SALE.

### TASTING NOTES

RUBY COLOR WITH VIOLET HUES.

AROMAS OF FRESH FRUIT: CHERRIES, RASPBERRIES, BLACKBERRIES AND MOST ESPECIALLY BLACKCURRANTS.

THERE ARE ALSO NOTES OF GREEN BELL PEPPERS, BLACK PEPPER, TOBACCO AND CLOVES ALONG WITH A VERY SUBTLE HINT OF MENTHOL.

THIS WINE HAS MEDIUM+ BODY AND IS JUICY WITH ATTRACTIVE ACIDITY AND SMOOTH TANNINS. IT IS VERY FRUITY AND EASY TO DRINK. THE FINISH IS LONG, FRESH AND VELVETY. EXCELLENT AGING POTENTIAL.