



CALYPTRA  
VINEYARDS & WINERY

# CHARDONNAY GRAN RESERVA



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WINE	CHARDONNAY GRAN RESERVA CHARDONNAY: 100%
VINTAGE	2017
WINERY	CALYPTRA
APPELLATION	ALTO CACHAPOAL
ALCOHOL	14,8%
BOTTLE SIZE	750 ML.
WINEMAKER	EMILIANO DOMINGUEZ BATTOCCHIA

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## WINEMAKING

MADE WITH GRAPES FROM OUR BEST AND OLDEST BLOCK OF CHARDONNAY 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 GENTLY PRESSED TO RELEASE THE MUST. THE ALCOHOLIC FERMENTATION TAKES PLACE IN FRENCH OAK BARRELS FOR AROUND 20 DAYS. THIS IS FOLLOWED BY PARTIAL MALOLACTIC FERMENTATION. THE WINE IS AGED OVER ITS LEES IN OAK BARRELS FOR 18 MONTHS. IT IS CAREFULLY FILTERED AND BOTTLED AND THEN BOTTLE-AGED FOR AT LEAST 6 MONTHS PRIOR TO BEING RELEASED FOR SALE.

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## TASTING NOTES

PALE YELLOW WITH GREEN HUES.

THE NOSE REVEALS AROMAS OF WHITE FRUITS SUCH AS YELLOW APPLES, PEARS AND WHITE PEACHES. THERE ARE TROPICAL NOTES OF BANANAS AND PAPAYAS AND HINTS OF VANILLA, SPONGE CAKE AND CARAMEL FROM THE OAK-AGING.

IN THE MOUTH, THIS IS A FULL-BODIED CHARDONNAY WITH GOOD ACIDITY AND A CREAMY TEXTURE. IT IS POWERFUL BUT SILKY AND ELEGANT WITH A LONG FINISH.

A COMPLEX, POWERFUL AND MINERAL CHARDONNAY WITH FRENCH OAK EXPRESSION.