



CALYPTRA  
VINEYARDS & WINERY

# VIVENDO CHARDONNAY



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| WINE        | VIVENDO CHARDONNAY<br>CHARDONNAY: 100% |
| VINTAGE     | 2018                                   |
| WINERY      | CALYPTRA                               |
| APPELLATION | ALTO CACHAPOAL                         |
| ALCOHOL     | 14,5%                                  |
| 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 GENTLY PRESSED TO RELEASE THE MUST. THE MUST IS FERMENTED IN STAINLESS STEEL TANKS AT LOW TEMPERATURES FOR AROUND 20 DAYS. MALOLACTIC FERMENTATION IS AVOIDED. THE WINE IS AGED OVER ITS LEES IN STAINLESS STEEL TANKS FOR 6 MONTHS. THEN IT IS THEN FILTERED AND BOTTLED. IT IS THEN BOTTLE-AGED FOR AT LEAST 6 MONTHS PRIOR TO BEING RELEASED FOR SALE.

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## TASTING NOTES

STRAW-COLORED WITH GREEN HUES.

THE NOSE DISPLAYS AROMAS OF FRESH TROPICAL FRUIT LIKE MANGO AND PINEAPPLE, TOGETHER WITH HINTS OF WHITE BLOSSOM AND HONEY.

IN THE MOUTH, THIS IS A FRESH AND FRUITY WINE WITH GOOD VOLUME AND DELICIOUS ACIDITY THAT ADDS A SENSATION OF JUICINESS. THE FINISH IS LONG AND WELL-BALANCED WITH A FLORAL AFTERTASTE. A FRESH, POWERFUL AND VIBRANT CHARDONNAY.