



CALYPTRA  
VINEYARDS & WINERY

# INÉDITO LIMITED EDITION



WINE	INÉDITO 60% SYRAH; 25% MERLOT; 15% CABERNET SAUVIGNON
VINTAGE	2016
WINERY	CALYPTRA
APPELLATION	ALTO CACHAPOAL
ALCOHOL	14.5%
BOTTLE SIZE	750 ML.
WINEMAKER	EMILIANO DOMINGUEZ BATTOCCHIA

## WINEMAKING

MADE WITH OUR OWN GRAPES FROM THE LOWEST-YIELDING VINES FOR EACH VARIETY 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 PRE-FERMENTATIVE MACERATION FOR 3 DAYS IS FOLLOWED BY THE ALCOHOLIC FERMENTATION AT 22°C-24°C FOR 8-10 DAYS, AND A POST-FERMENTATIVE MACERATION FOR 20-30 DAYS. THEN THE WINE IS AGED IN 225-LITER FRENCH OAK BARRELS FOR 28 MONTHS, WHERE THE MALOLACTIC FERMENTATION ALSO TAKES PLACE. WE PREPARE THE BLEND USING THE WINES WITH BEST VARIETAL EXPRESSION AND THEN BOTTLE WITH NON-INVASIVE FILTERING. THE WINE IS BOTTLE-AGED FOR AT LEAST 12 MONTHS BEFORE BEING RELEASED FOR SALE. THIS WINE BRINGS TOGETHER THE VERY BEST OF EACH VARIETY EACH VINTAGE.

## TASTING NOTES

RUBY COLOR WITH VIOLET HUES.

AN OUTSTANDING NOSE PACKED WITH FRESH RED FRUIT AROMAS LIKE CHERRIES AND PLUMS, FRUITS OF THE FOREST AND BERRIES, ALONG WITH A HINT OF GRAPHITE AND VIOLETS.

ON THE PALATE, THIS IS A WELL-STRUCTURED AND CHARACTERFUL WINE. THE TANNINS ARE FIRM BUT ROUNDED AND VELVETY, THE ACIDITY IS PRONOUNCED AND THE FINISH IS LONG AND WELL-BALANCED WITH NOTES OF TOBACCO AND SPICES FROM THE OAK-AGEING. THIS WINE HAS GREAT CHARACTER BUT IS ALSO ELEGANT, JUICY AND VERY AROMATIC.

EXCELLENT AGING POTENTIAL.