



CALYPTRA  
VINEYARDS & WINERY

# PINOT NOIR GRAN RESERVA



WINE	PINOT NOIR GRAN RESERVA 100% PINOT NOIR
VINTAGE	2017
WINERY	CALYPTRA
APPELLATION	ALTO CACHAPOAL
ALCOHOL	15,5%
BOTTLE SIZE	750 ML.
WINEMAKER	EMILIANO DOMINGUEZ BATTOCCHIA

## WINEMAKING

MADE WITH GRAPES FROM OUR BEST BLOCKS OF PINOT NOIR 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. THE ALCOHOLIC FERMENTATION TAKES 8-10 DAYS AT A TEMPERATURE OF 22°C-24°C AND THE WINE IS THEN MACERATED FOR 7 DAYS ON THE SKINS WITH DELICATE PUMP-OVERS AND GENTLE PUNCH-DOWNS. THE WINE IS RACKED INTO 225-LITER FRENCH OAK BARRELS, WHERE IT UNDERGOES MALOLACTIC FERMENTATION AND AGING FOR 18 MONTHS. A CAREFUL AND MINIMALLY INVASIVE BOTTLING PROCESS IS USED. THE WINE IS BOTTLE-AGED FOR AT LEAST 12 MONTHS BEFORE BEING RELEASED FOR SALE

## NOTAS DE CATA

RUBY COLOR WITH VIOLET HUES.

FRESH FRUIT AROMAS LIKE BLACK CHERRIES, RASPBERRIES AND FRUITS OF THE FOREST. THERE IS A HINT OF MINERALITY WITH GRAPHITE AND AROMATIC HERBS LIKE DILL AND ROSEMARY.

IN THE MOUTH, THIS IS A COMPLEX, WELL-STRUCTURED, BALANCED AND ELEGANT PINOT NOIR. IT HAS VELVETY TANNINS AND DELICIOUS ACIDITY THAT LENDS JUICINESS TO THE WINE, ALONG WITH A CREAMY TEXTURE AND A LONG FINISH.

A SERIOUS AND ELEGANT PINOT NOIR WITH MINERAL CHARACTER AND GREAT AGING POTENTIAL.