



CALYPTRA
VINEYARDS & WINERY

VIVENDO PINOT NOIR



WINE	VIVENDO PINOT NOIR PINOT NOIR: 100%
VINTAGE	2017
WINERY	CALYPTRA
APPELLATION	ALTO CACHAPOAL
ALCOHOL	14,5%
BOTTLE SIZE	750 ML.
WINEMAKER	EMILIANO DOMINGUEZ BATTOCCHIA

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. FOLLOWING CLUSTER SELECTION, THE GRAPES ARE DESTEMMED AND FALL DIRECTLY INTO THE STAINLESS STEEL TANK WITHOUT THE USE OF PUMPS. THE ALCOHOLIC FERMENTATION TAKES PLACE AT A LOW TEMPERATURE AND THE WINE UNDERGOES A 7-DAY POST-FERMENTATIVE MACERATION ON ITS SKINS. NEXT COMES THE MALOLACTIC FERMENTATION FOLLOWED BY 16 MONTHS' AGING: 75% IN STAINLESS STEEL AND 25% IN FRENCH OAK BARRELS. THE WINE UNDERGOES LOW-INVASION FILTERING AND IS BOTTLED. THEN IT IS AGED FOR AT LEAST 12 MONTHS PRIOR TO BEING RELEASED FOR SALE

TASTING NOTES

RUBY COLOR WITH VIOLET HUES.

THE NOSE REVEALS FRESH FRUIT AROMAS LIKE BLACK CHERRIES, PLUMS, FOREST FRUITS, BLACKBERRIES, BLUEBERRIES AND BLACK-CURRANTS THERE ARE ALSO HERBAL AND MINERAL HINTS.

ON THE PALATE, THIS IS A CLEAN, WELL-BALANCED WINE WITH MEDIUM BODY, SMOOTH, ROUNDED TANNINS AND GOOD ACIDITY. JUICY AND FRUITY WITH VARIETAL EXPRESSION.

AN ELEGANT, FRESH PINOT NOIR WITH MINERAL CHARACTER.