



CALYPTRA
VINEYARDS & WINERY

SOLVITA SAUVIGNON BLANC



WINE	SOLVITA SAUVIGNON BLANC LATE-HARVESTED SAUVIGNON BLANC: 100%
------	---

VINTAGE	2010
---------	------

WINERY	CALYPTRA
--------	----------

APPELLATION	ALTO CACHAPOAL
-------------	----------------

ALCOHOL	15,5%
---------	-------

BOTTLE SIZE	375 ML.
-------------	---------

WINEMAKER	EMILIANO DOMINGUEZ BATTOCCHIA
-----------	-------------------------------

WINEMAKING

MADE WITH OUR OWN OVERRIPE, BOTRYZED 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 PRESSED WITHOUT THE USE OF PUMPS.

THE MUST OBTAINED UNDERGOES ALCOHOLIC FERMENTATION IN STAINLESS STEEL TANKS AT LOW TEMPERATURES OF 14°C-16°C FOR 35 DAYS UNTIL THE FERMENTATION STOPS NATURALLY, LEAVING RESIDUAL SUGAR. MALO-LACTIC FERMENTATION IS AVOIDED. THE WINE IS RACKED INTO 225-LITER FRENCH OAK BARRELS, WHERE IT AGES FOR 24 MONTHS. THE WINE IS BOTTLE-AGED FOR AT LEAST 12 MONTHS.

TASTING NOTES

BRIGHT GOLDEN YELLOW COLOR.

THE NOSE IS VERY ATTRACTIVE WITH AROMAS OF TROPICAL FRUIT LIKE PASSION-FRUIT, PAPAYAS AND MANGOS, ALONG WITH DRIED FRUITS, PEACHES, RAISINS AND ORANGE AND LEMON PEEL. THERE ARE ALSO NOTES OF JASMINE, HONEY AND PASTRIES.

THE MOUTH STANDS OUT FOR ITS EXCELLENT ACIDITY THAT IS NICELY BALANCED WITH THE FLAVORS OF TROPICAL FRUIT JELLY, ORANGE MARMALADE, DRIED PEACHES AND HONEY. THE TEXTURE IS VERY CREAMY AND THE FINISH IS LONG AND VERY PLEASANT.