



CALYPTRA
VINEYARDS & WINERY

INÉDITO LIMITED EDITION



WINE	INÉDITO 53% MERLOT; 15% CABERNET SAUVIGNON, 32% SYRAH
VINTAGE	2019
WINERY	CALYPTRA
APPELLATION	ALTO CACHAPOAL
ALCOHOL	14,6%
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.