

PETIT INÉDITO



VINO	PETIT INÉDITO 70% CABERNET SAUVIGNON 22% SYRAH 8% MERLOT
AÑADA	2018
VIÑA	CALYPTRA
ORIGEN	ALTO CACHAPOAL
ALCOHOL	14,9%
TAMAÑO DE BOTELLA	750 ML.
ENÓLOGO	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. Then, following cluster selection, they are destemmed and fall directly into the stainless steel tank without the use of pumps. A pre-fermentative maceration of 3-5 days is followed by the alcoholic fermentation, which lasts 5-10 days, and then a post-fermentative maceration of 10-15 days. Then 50% of the wine is racked into French oak barrels, where it undergoes malolactic fermentation and 18 months' aging. The other 50% of the wine goes through malolactic fermentation and aging in stainless steel tanks. The blend is defined and prepared

The wine is bottled using non-invasive filtering and then bottle-aged for at least 6 months prior to being released for sale.

TASTING NOTES

RUBY COLOR WITH VIOLET HUES. AN EXPRESSIVE NOSE REVEALS AROMAS OF FRESH CHERRIES AND PLUMS, FOREST FRUITS, AS WELL AS FLORAL AND SPICY HINTS.

THE MOUTH IS JUICY WITH FIRM, WELL-BALANCED TANNINS, MEDIUM ACIDITY, A FRESH, SILKY FINISH WITH NOTES OF CASSIS AND BLACK PLUMS.