



CALYPTRA

VINEYARDS & WINERY

GRAN MERLOT



WINE

GRAN MERLOT
MERLOT 100%

VINTAGE

2019

WINERY

CALYPTRA

APELLATION

CHACHAPOAL ANDES VALLEY

ALCOHOL

14,5%

BOTTLE SIZE

750ML.

WINEMAKER

EMILIANO DOMINGUEZ BATTOCHIA

WINEMAKING

Made from grapes from our own vineyards, at the top of the Cachapoal Valley, from a specific plot, our Merlot is harvested by hand in 12 kg boxes.

Once in the winery, the bunches are selected and taken to the fermentation tank by elevator belt, without any interaction with pumps.

Prior to fermentation, the grapes undergo a 3-day cold maceration and then begin the alcoholic fermentation, which takes place at temperatures between 20 °C and 24 °C. The alcoholic fermentation lasts between 12 and 14 days, and then has a 3-day overmaceration with the skins.

Once the alcoholic fermentation and maceration are completed, the wine is destemmed and gravity fed into barrels to begin aging. It is aged for 18 months in 225-liter French oak barrels, where malolactic fermentation also takes place. Once the aging is finished, the barrels are cut to give the best expression of our variety, and it is bottled with a little invasive filtering, and then rests in the bottle for at least 12 months before being marketed.

TASTING NOTES

Ruby red color with violet hints.

Fruit forward, medium (+) bodied Merlot with aromas of blackcurrants, ripe cherries, plum and sweet blackberries. Slightly menthol notes and touch of violets.

Juicy and soft texture, medium tannin, good structure and a long finish with notes of candied fruits and spices.