



CALYPTRA

VINEYARDS & WINERY

FORT



WINE

FORT

CO-FERMENTATION OF CABERNET SAUVIGNON,
SYRAH AND MERLOT

VINTAGE

2016

WINERY

CALYPTRA

APELLATION

CHACHAPOAL ANDES VALLEY

ALCOHOL

16,6%

BOTTLE SIZE

750ML.

WINEMAKER

EMILIANO DOMINGUEZ BATTOCHIA

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 cold pre-fermentative maceration for 5 days is followed by the alcoholic fermentation at temperatures of 20°C-22°C. The must is tasted to determine at what point to add the distilled spirit. Once the alcohol has been added, the fortified wine is left to macerate over its skins for around 5 days. Then it is pressed. The wine is aged in 225-liter French oak barrels for 60 months and then bottle-aged for at least 12 months prior to being released for sale.

TASTING NOTES

Deep violet-red color. On the nose aromas of raisins, candied red fruits, prunes, blackcurrant jam, chocolate, spices such as cloves, cinnamon and nutmeg. The palate reveals notes of dried fruits and sweet plums. The finish is long and sweet with hints of almonds and pastries. This is an opulent, vibrant and velvety-smooth wine. The finish is well-balanced and very long.