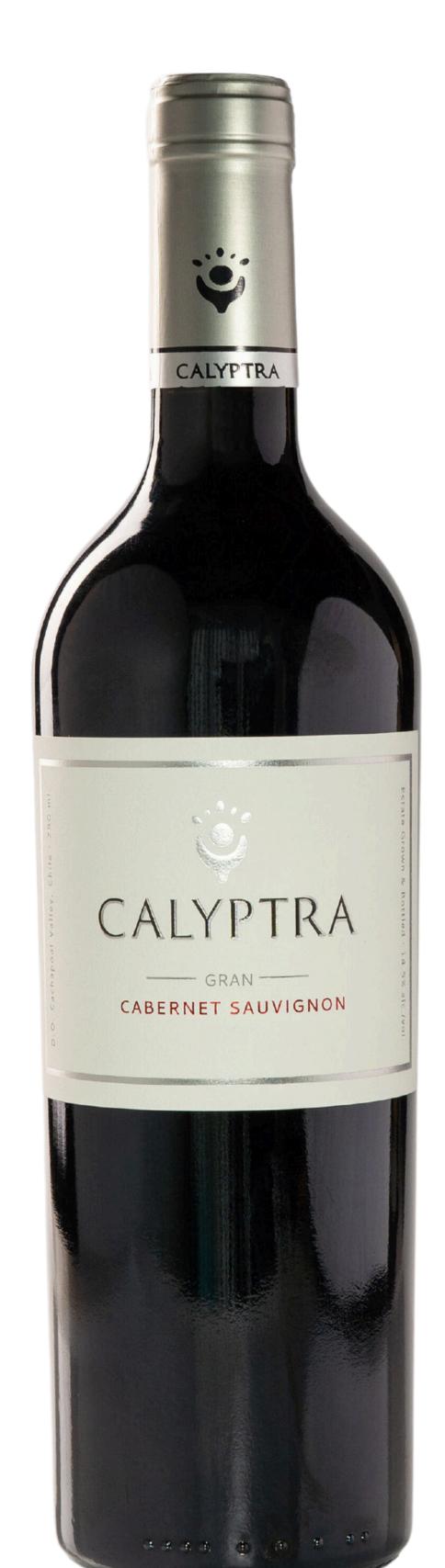


## GRAN CABERNET SAUVIGNON



WINE GRAN CABERNET SAUVIGNON CABERNET SAUVIGNON 100%

VINTAGE 2020

WINERY CALYPTRA

APELLATION CHACHAPOAL ANDES VALLEY

ALCOHOL 14,4%

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.

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A cold 3-day pre-fermentative maceration is followed by alcoholic fermentation at temperatures of 22°C-24°C for 8-10 days. The wine then undergoes a post-fermentative maceration for 10-15 days. Then the wine is racked into 225-liter French oak barrels for the malolactic fermentation and 24 months' aging. Tasting is used to select the barrels that best express the variety and are well-balanced. The wine undergoes low-invasion filtering and is bottled. Then it is bottle-aged for at least 12 months prior to being released for sale.

TASTING NOTES Ruby color with violet hues.

Aromas of fresh fruit: cherries, raspberries, blackberries and most especially blackcurrants. There are also notes of green bell peppers, black pepper, tobacco and cloves along with a

very subtle hint of menthol.

This wine has medium+ body and is juicy with attractive acidity and smooth tannins. It is very fruity and easy to drink. The finish is long, fresh and velvety. Excellent aging potential.