



MOSAIKO SAUVIGNON BLANC WINE

SAUVIGNON BLANC 100%

VINTAGE 2024

CALYPTRA WINERY

APELLATION CHACHAPOAL ANDES VALLEY

ALCOHOL 13%

BOTTLE SIZE 750ML.

WINEMAKER EMILIANO DOMINGUEZ BATTOCHIA

WINEMAKING

Made with our own grapes, immersed in the Alto Cachapoal Valley. Hand-harvested in 12 kg boxes, Mosaiko Sauvignon Blanc is born from a combination of Sauvignon Blanc quarters, each contributing its own expression. Once in the winery and after a selection of clusters and destemming, we take the grapes to the press, where we do a soft press, to obtain the must. Alcoholic fermentation is carried out in stainless steel tanks at low temperatures, between 14°C and 16°C, over an average period of 20 days. Malolactic fermentation is not carried out. It is aged for 6 months in stainless steel tanks with its own lees. Once bottled, the wine is aged for a minimum of 6 months in bottle prior to release.

TASTING NOTES Mild yellow color.

> Fresh nose with citrus and floral notes of lime, green pear and white flowers. The palate is juicy with vibrant acidity. It has great volume and a long aftertaste, with a fresh and elegant finish.