



CALYPTRA

VINEYARDS & WINERY

VIVENDO ASSEMBLAGE



WINE

VIVENDO ASSEMBLAGE

CABERNET SAUVIGNON 50% ; SYRAH 30%; MERLOT 20%

VINTAGE

2022

WINERY

CALYPTRA

APELLATION

CHACHAPOAL ANDES VALLEY

ALCOHOL

13,8%

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. Following cluster selection, the grapes are destemmed and fall directly into the stainless steel tank without the use of pumps. A cold pre-fermentative maceration for 3 days is followed by the alcoholic fermentation at 22°C-24°C for 8-10 days, and a post-fermentative maceration for 10 days. The blend is defined and made and then the wine is tank-aged for 12 months prior to bottling. The wine is bottle-aged for at least 12 months before being released for sale.

TASTING NOTES

Ruby color. The nose reveals notes of black cherries, fresh plums, blueberries and hints of cinnamon and cloves. The palate is dominated by cassis, black plums and fresh cherries. Smooth tannins and juicy acidity lend the wine a fine texture and a long, fresh finish.