



CALYPTRA

VINEYARDS & WINERY

GRAN SAUVIGNON BLANC



WINE

GRAN SAUVIGNON BLANC
SAUVIGNON BLANC 100%

VINTAGE

2018

WINERY

CALYPTRA

APELLATION

CHACHAPOAL ANDES VALLEY

ALCOHOL

13,4%

BOTTLE SIZE

750ML.

WINEMAKER

EMILIANO DOMINGUEZ BATTOCHIA

WINEMAKING

Made with grapes from our best blocks of Sauvignon Blanc 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 gently pressed to release the must. The alcoholic fermentation takes place in 600-liter French oak barrels for around 20 days. Malolactic fermentation is avoided and the wine is aged over its lees for 18 months. The wine is then gently filtered and bottled. It is bottle-aged for at least 6 months prior to being released for sale.

TASTING NOTES

Pale yellow color.
The nose has a sweet hint, with aromas of fresh white and stone fruit like white peaches, with some citrus and tropical notes of passionfruit and papaya. This is followed by a layer of mineral notes like limestone.
On the palate, this is a very attractive and unusual Sauvignon Blanc with vibrant acidity, notes of fresh tropical fruit and white blossom, along with a wonderful creamy texture. This is a long and silky wine with a mineral aftertaste and a hint of caramel.