



CALYPTRA

VINEYARDS & WINERY

VIVENDO SAUVIGNON BLANC



WINE

VIVENDO SAUVIGNON BLANC
SAUVIGNON BLANC 100%

VINTAGE

2024

WINERY

CALYPTRA

APELLATION

CHACHAPOAL ANDES VALLEY

ALCOHOL

12,8%

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. Then, following cluster selection, they are destemmed and then gently pressed to release the must. The alcoholic fermentation takes place in stainless steel tanks at low temperatures of between 14°C and 16°C for an average of 20 days. Malolactic fermentation is avoided. The wine ages over its lees in stainless steel tanks for 12 months. Once bottled, it is bottle-aged for 6 months prior to being released for sale.

TASTING NOTES

Pale yellow with green hues.
The nose reveals aromas of pears and green apples, tropical fruit like pineapple and passionfruit, white floral notes and a sweet hint of citrus fruit.
In the mouth, this wine is very fresh and juicy with vibrant acidity. The finish is long thanks to the time spent on its lees.
The palate opens with notes of fresh white and citrus fruit, along with herbaceous and white blossom notes and mineral aromas like chalk. The fruitiness and herbaceous notes are beautifully balanced.
This is a smooth and delicate wine with a silky texture.