



CALYPTRA

VINEYARDS & WINERY

GRAN PINOT NOIR



WINE

GRAN PINOT NOIR
PINOT NOIR 100%

VINTAGE

2023

WINERY

CALYPTRA

APELLATION

CHACHAPOAL ANDES VALLEY

ALCOHOL

13,8%

BOTTLE SIZE

750ML.

WINEMAKER

EMILIANO DOMINGUEZ BATTOCHIA

WINEMAKING

Made with grapes from our best blocks of Pinot Noir 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. The alcoholic fermentation takes 8-10 days at a temperature of 22°C-24°C and the wine is then macerated for 7 days on the skins with delicate pump-overs and gentle punch-downs. The wine is racked into 225-liter French oak barrels, where it undergoes malolactic fermentation and aging for 18 months. A careful and minimally invasive bottling process is used. The wine is bottle-aged for at least 12 months before being released for sale.

TASTING NOTES

Ruby color with violet hues. Fresh fruit aromas like black cherries, raspberries and fruits of the forest. There is a hint of minerality with graphite and aromatic herbs like dill and rosemary. In the mouth, this is a complex, well-structured, balanced and elegant Pinot Noir. It has velvety tannins and delicious acidity that lends juiciness to the wine, along with a creamy texture and a long finish. A serious and elegant Pinot Noir with mineral character and great aging potential.