



CALYPTRA

VINEYARDS & WINERY

SOLVITA LATE HARVEST



WINE

SOLVITA SAUVIGNON BLANC
LATE HARVESTED SAUVIGNON BLANC 100%

VINTAGE

2023

WINERY

CALYPTRA

APELLATION

CHACHAPOAL ANDES VALLEY

ALCOHOL

16%

BOTTLE SIZE

750ML.

WINEMAKER

EMILIANO DOMINGUEZ BATTOCHIA

WINEMAKING

Made from our own overripe grapes, which are highly concentrated. Immersed in the Alto Cachapoal Valley. Hand-harvested in 12 kg boxes. After selection of the bunches and destemming, the grapes are sent to a vertical press, without interaction with pumps. Once the must is obtained, it undergoes alcoholic fermentation in French oak barrels at temperatures between 60°F and 68°F for 45 days until fermentation stops naturally, leaving us with the remaining sugar. There is no malolactic fermentation. It is aged for 18 months in 225-liter French oak barrels. It has a minimum bottle aging of 12 months.

TASTING NOTES

Bright golden yellow color.
The nose is very attractive with aromas of tropical fruits such as passion fruit, papaya, and mango; dried fruits: peach, golden raisins, orange and lemon peel. Notes of jasmine, honey, and pastries.
On the palate, its excellent acidity stands out, balancing the flavors of tropical fruit jelly, orange marmalade, dried peaches, and honey. The texture is very creamy, and the finish is long and very pleasant.