



CALYPTRA

VINEYARDS & WINERY



ZAHIR

WINE

ZAHIR
CABERNET SAUVIGNON 100%

VINTAGE

2016

WINERY

CALYPTRA

APELLATION

CHACHAPOAL ANDES VALLEY

ALCOHOL

14,5%

BOTTLE SIZE

750ML.

WINEMAKER

EMILIANO DOMINGUEZ BATTOCHIA

WINEMAKING

Made with grapes from our best, oldest and lowest-yielding blocks of Cabernet Sauvignon grown in a ravine in the Andean foothills of the Cachapoal Valley. Production limited to 4,000 kg /ha. 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. A 5-day cold pre-fermentative maceration is followed by alcoholic fermentation at 22°C-26°C for 7-10 days, and a post-fermentative maceration for 30-40 days. The wine is racked into 225-liter French oak barrels where malolactic fermentation takes place and the wine ages for 30 months. The composition of the final blend is determined by selecting those barrels and blocks of vines that, after aging, prove to be the best examples of Cabernet Sauvignon for that vintage. Careful and non-invasive filtering prior to bottling. The wine is bottle-aged for at least 30 months before being released for sale.

TASTING NOTES

Dark ruby color.

The nose reveals aromas of ripe red and black fruit, such as cassis, blackberries, black cherries, plums and raspberries. There are also floral and herbal hints of violets, fennel, bay leaves and a subtle note of eucalyptus along with spices like licorice, black pepper, nutmeg and cinnamon.

The palate is powerful but very well-balanced and juicy, with a silky-smooth texture and perfectly integrated, firm tannins.

The finish is long and aromatic with notes of ripe cassis, tobacco and spices.

This Cabernet Sauvignon is an excellent example of the expression of our terroir in Alto Cachapoal.