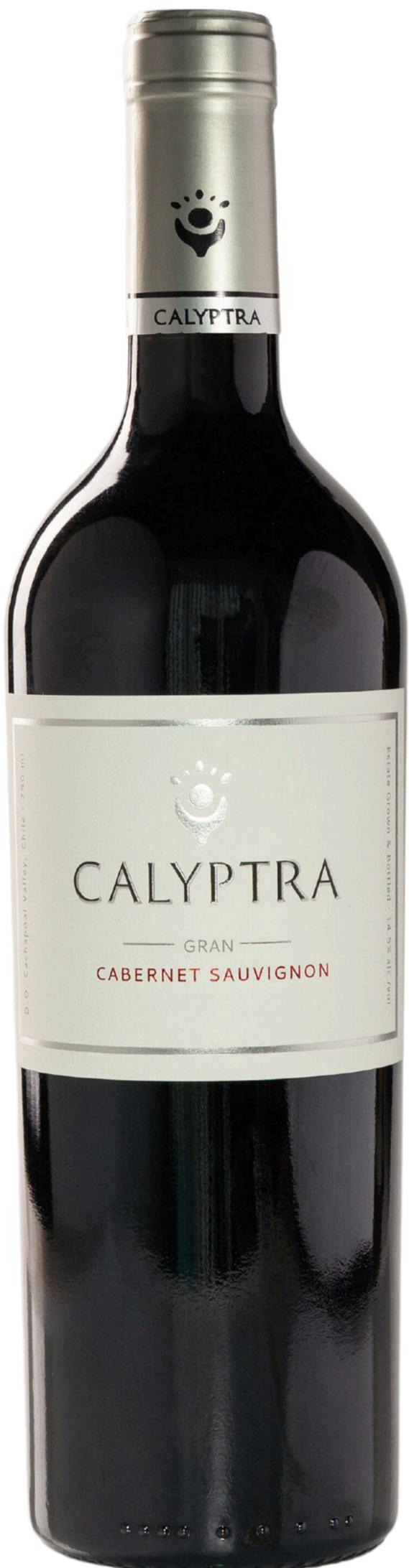




CALYPTRA

VINEYARDS & WINERY

GRAN CABERNET SAUVIGNON



WINE

GRAN CABERNET SAUVIGNON
CABERNET SAUVIGNON 100%

VINTAGE

2022

WINERY

CALYPTRA

APELLATION

CACHAPOAL ANDES VALLEY

ALCOHOL

14,8%

BOTTLE SIZE

750ML.

WINEMAKER

EMILIANO DOMINGUEZ BATTOCCHIA

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 fall directly into the stainless steel tank without the use of pumps.

A cold 3-day pre-fermentative maceration is followed by alcoholic fermentation at temperatures of 22°C-24°C for 8-10 days. The wine then undergoes a post-fermentative maceration for 10-15 days. Then the wine is racked into 225-liter French oak barrels for the malolactic fermentation and 24 months' aging. Tasting is used to select the barrels that best express the variety and are well-balanced. The wine undergoes low-invasion filtering and is bottled. Then it is bottle-aged for at least 12 months prior to being released for sale.

TASTING NOTES

Ruby color with violet hues.

Aromas of fresh fruit: cherries, raspberries, blackberries and most especially blackcurrants. There are also notes of green bell peppers, black pepper, tobacco and cloves along with a very subtle hint of menthol.

This wine has medium+ body and is juicy with attractive acidity and smooth tannins. It is very fruity and easy to drink. The finish is long, fresh and velvety. Excellent aging potential.