CALYPTRA
VINEYARDS & WINERY

GRAN CHARDONNAY



WINE	GRAN CHARDONNAY CHARDONNAY 100%
VINTAGE	2025
WINERY	CALYPTRA
APELLATION	CACHAPOAL ANDES VALLEY
ALCOHOL	13,6%
BOTTLE SIZE	750ML.
WINEMAKER	EMILIANO DOMINGUEZ BATTOCCHIA
WINEMAKING	Made with grapes from our best and oldest block of Chardonnay 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 gently pressed to release the must. The alcoholic fermentation takes place in French oak barrels for around 20 days. This is followed by partial malolactic fermentation. The wine is aged over its lees in oak barrels for 12 months. It is carefully filtered and bottled and then bottle-aged for at least 12 months prior to being released for sale.
TASTING NOTES	Pale yellow color. The nose reveals aromas of white fruits such as yellow apples, pears and white peaches. There are tropical notes of bananas and papayas and hints of vanilla, sponge cake and caramel from the oak-aging. In the mouth, this is a full-bodied Chardonnay with good acidity and a creamy texture. It is powerful but silky and elegant with a long finish. A Chardonnay with mineral character and French oak barrels expression.