CALYPTRA
VINEYARDS & WINERY

HERA



WINE	HERA BLANC DE BLANCS, 100% CHARDONNAY
VINTAGE	2018
WINERY	CALYPTRA
APELLATION	CACHAPOAL ANDES VALLEY
ALCOHOL	12,3%
BOTTLE SIZE	750ML.
WINEMAKER	EMILIANO DOMINGUEZ BATTOCHIA
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 then gently pressed to release the must. The alcoholic fermentation takes place in a stainless steel tank at low temperatures for around 20 days. Malolactic fermentation is avoided. Then the wine is left to age over its lees for 8 months. The same type of fermentation yeast is added for the second, in-bottle fermentation and the wine is left over its lees between 90 and 96 months. Next it is disgorged and the liqueur d'expédition is added.
TASTING NOTES	Pale yellow with golden hues. The nose is very elegant with upfront aromas of fresh, ripe white fruit, floral and sweet citrus notes, followed by aromas of baked apples, linden blossom, honey, yellow pears and quince. There are also hints of almond, brioche and pastry. The mousse is persistent and creamy in texture with soft, tiny bubbles. It has a silky texture with notes of ripe yellow apples, bananas, papayas and quince. The finish is smooth and long with notes of caramel and white bread.