



CALYPTRA
VINEYARDS & WINERY

CALYPTRA ASSEMBLAGE GRAN RESERVA



WINE	CALYPTRA ASSEMBLAGE GRAN RESERVA 60% MERLOT; 35% SYRAH, 5% CABERNET SAUVIGNON
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VINTAGE	2016
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WINERY	CALYPTRA
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APPELLATION	ALTO CACHAPOAL
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ALCOHOL	14%
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BOTTLE SIZE	750 ML.
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WINEMAKER	EMILIANO DOMINGUEZ BATTOCCHIA
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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 3-DAY COLD PRE-FERMENTATIVE MACERATION IS FOLLOWED BY ALCOHOLIC FERMENTATION AT 22°C-24°C FOR 8-10 DAYS, AND A POST-FERMENTATIVE MACERATION FOR 10-15 DAYS.

THEN THE WINE IS AGED IN 225-LITER FRENCH OAK BARRELS FOR 24 MONTHS, WHERE THE MALOLACTIC FERMENTATION ALSO TAKES PLACE. ONCE THE AGING IS COMPLETE, WE CHOOSE THE MOST EXPRESSIVE BARRELS AND PREPARE THE BLEND. NON-INVASIVE FILTERING IS FOLLOWED BY AT LEAST 12 MONTHS' BOTTLE-AGEING BEFORE THE WINE IS RELEASED FOR SALE.

TASTING NOTES

RUBY COLOR WITH VIOLET HUES.

THE NOSE IS EXPRESSIVE WITH AROMAS OF FRUITS OF THE FOREST, BLACK CHERRIES, FRESH PLUMS AND A PRONOUNCED NOTE OF VIOLETS.

IN THE MOUTH, THIS WINE IS VERY JUICY WITH VELVETY TANNINS AND GOOD ACIDITY.

A LONG FINISH WITH NOTES OF CASSIS, BLACKBERRIES, BLUEBERRIES, CHERRIES AND HINTS OF BLACK PEPPER. A VERY ELEGANT AND WELL-BALANCED WINE.