



CALYPTRA
VINEYARDS & WINERY



ZAHIR

WINE	ZAHIR 100% CABERNET SAUVIGNON
VINTAGE	2012
WINERY	CALYPTRA
APPELLATION	ALTO CACHAPOAL
ALCOHOL	15%
BOTTLE SIZE	750 ML.
WINEMAKER	EMILIANO DOMINGUEZ BATTOCCHIA

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 28 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 36 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.