

CALYPTRA GRAN RESERVA CABERNET SAUVIGNON 2014

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92
2012

 WINE ENTHUSIAST

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POINTS

Appellation: Alto Cachapoal Valley, Chile.

Grape Varietals: 87% Cabernet Sauvignon, 31% Merlot

Vinification: The grapes are carefully harvested by hand. The wine ferments very slowly in 2,500 lt stainless steel tanks & then it is transferred to French oak barrels for its malolactic fermentation and ageing process. The barrels for this wine are from the Allier forest in Central France and made by winery in Chile. The wine stays in its barrels for 20 to 24 months in contact with its lees. After bottling, we age the bottles in our cellars for a minimum of 1 year.

Tasting Notes: Beautiful dark red color with ruby-red highlights. Subtle on the nose, with a big range of aromas that shows an amazing complexity, showcasing red fruit such as cherry, plums, cassis, and raspberry. A powerful wine with very good level of soft and rounded tannins. Elegant wine with very well defined character. On the palate, it is perfectly balanced, full-bodied and superbly voluptuous with extremely fine, firm, and sweet tannins. Its outstanding acidity gives the wine a youthful, refreshing feeling. Its structure will keep this wine for at least 20 years.

Recommend decanting it for at least 1 hour before serving



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