

CALYPTRA VIVENDO RESERVA PINOT NOIR 2015



Appellation: Alto Cachapual Valley, Chile.

Grape Varietals: 100% Pinot Noir

Vinification: The grapes are carefully harvested by hand, gently pressed and then fermented in 2,500 liter stainless steel tanks. Then aged in 225 liter French Oak barrels from the Vosges and Bertranges forest for 20 months.

Tasting Notes: Beautiful and delicate ruby red color wine. On the nose this Pinot Noir displays a nice aromatic intensity that evokes cherries and flowers, with elegance and typicity on the nose. On the palate it is clean, well balanced with soft rounded tannins and a good level of acidity. Crisp and refined in the middle mouth, with a fruity character intermingled with smoky notes from the barrel aging.

A well-rounded wine with good persistence and an enjoyable finish, a very good example of a clean and classic Pinot Noir.

Food Pairing: Soft cheeses, grilled poultry, sushi.

