

CALYPTRA ZAHIR CABERNET SAUVIGNON 2010



Appellation: Alto Cachapoval Valley

Grape Variety: 100% Cabernet Sauvignon

Vinification: From our organic vineyards, these 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

Tasting Notes: A wine with a beautiful dark red color with ruby-red highlights. Subtle on the nose, with a big range of aromas that shows an amazing complexity. Red fruits such as cherry, plums, cassis, and raspberry. A robust wine with very good level of soft and rounded tannins. The wine is elegant and has a very well defined character. On the palate, it is perfectly balanced, full-bodied and superbly voluptuous on the mid-palate with extremely fine, firm, and sweet tannins. Its out-standing acidity gives the wine a youthful, refreshing feeling. **Its structure gives this wine cellaring potential of at least 30 years.**

Food pairing: Steak, wild game, BBQ, hearty dishes and old aged cheeses.



92
2010/11

93
2011

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Decanter
WINE AWARDS

93
2011

WINE ENTHUSIAST

90
2011

Tim
Atkin

91
2011



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