



CALYPTRA

VINEYARDS & WINERY

MARGINADO



WINE

MARGINADO

100% SYRAH

VINTAGE

2023

WINERY

CALYPTRA

APELLATION

CHACHAPOAL ANDES VALLEY

ALCOHOL

14%

BOTTLE SIZE

750ML.

WINEMAKER

EMILIANO DOMINGUEZ BATTOCHIA

WINEMAKING

Made with our own grapes grown in a ravine in the Andean foothills of the Cachapoal Valley. The grapes are hand-harvested into 10-kg boxes. Then, following cluster selection, they are destemmed and fall directly into the stainless steel tank without the use of pumps. 60% of the wine begins its alcoholic fermentation in the tank for approximately 15 to 20 days, and the remaining 40% has a carbonic maceration in a tank with exclusive design. Once the solid has been removed and separated from the liquid, the wine is mixed. The wine ends up undergoing its aging and malolactic fermentation in a 1000-liter clay jar for 8 months. The wine is bottled using non-invasive filtering and then bottle-aged for at least 8 months prior to being released for sale.

TASTING NOTES

Deep purple color with magenta hues. The nose is floral and fruity, shows red and black fruit complemented with spiced and mentol notes. On the palate the wine is very intense but elegant. There's a nice balance between the freshness and tannins. Long, juicy and vibrant finish. It is a complex wine with many layers. It's a new and challenging Syrah, designed by our winemaker that provides 100% purity and varietal expression.