



CALYPTRA

VINEYARDS & WINERY

VIVENDO ROSÉ



WINE

VIVENDO ROSÉ
SYRAH 100%

VINTAGE

2025

WINERY

CALYPTRA

APELLATION

CACHAPOAL ANDES VALLEY

ALCOHOL

12.5%

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 12-kg boxes. After a selection of clusters, we gently press the grapes and then leave the juice to macerate briefly with its skins. The alcoholic fermentation takes place in stainless steel tanks at low temperatures of between 14°C and 16°C for 20 days. Malolactic fermentation does not occur and the wine is aged over its lees for 6 months and then bottled. It is then bottle-aged for at least 6 months prior to being released for sale.

TASTING NOTES

Pale pink color.

An attractive, sweet nose that unveils expressive aromas of strawberries, raspberries and red fruit yogurt. Sweet citrus notes like orange peel and mandarins. There are also aromas of watermelon, fresh red apples and rose petals. A sweet entry is followed by pronounced, juicy acidity with fresh red and tropical fruit notes and a creamy texture that lends length to the mouth. The finish is very elegant and flavorful with notes of caramel and strawberry. This is a very versatile wine that will pair with a wide range of food.