



Estampa DelViento

Rosé 2017

- **VARIETIES:** 100% Syrah
- **ORIGIN:** Paredones. Colchagua Valley
- **PRODUCTION:** 270 cases
- **YIELDS:** 5 ton/ha
- **SOIL TYPE:** granitic with good drainage
- **VINE AGE:** 8 years
- **HARVEST PERIOD:** March 27
- **HARVEST TYPE:** Hand picked in the morning
- **BARREL AGING:** None

• **TECHNICAL DATA:**

Alcohol: 12.0°

pH: 3.03

TA: 7.3 gr/L expressed in tartaric acid

RS: 4.5 gr/L

Free So2: 16.0 mg/L

Total So2: 73.6 mg/L

VINIFICATION:

Whole cluster pressed without prior maceration. Decanted to 100 ntu and then fermented in stainless steel tanks at 14°C. Once the alcoholic fermentation was complete, the new wine was racked off its coarse lees, and the fine lees were worked for 2 months.

TASTING NOTES:

Delicious, seductive Rosé made in an absolutely delicate style that impresses with its mild fruity aromas. Subtle, pale and slightly orangish-pink in color. Fresh and fruity on the nose with delicate aromas of fresh cherries and cinnamon with light notes of citrus. Silky on the palate with refreshing persistence. Limited production wine.

WINEMAKER:

Johana Pereira.



ESTAMPA
Chile's Blend Specialists