



Estate Cabernet Sauvignon 2013

ESTAMPA ESTATE

Appellation : Colchagua Valley

- **VARIETIES:** 85% Cabernet Sauvignon – 15% Petit Verdot.
- **ORIGIN:** Colchagua Valley.
- **TOTAL PRODUCTION:** 7,200 cases (9l).
- **YIELDS:** 12 Tons / Ha.
- **SOIL TYPE:** Deep clay with good drainage.
- **AGE OF VINES:** 14 years.
- **HARVEST DATES:**
Cabernet Sauvignon: 14 de April; Petit Verdot: 5 May.
- **HARVEST TECHNIQUE:**
Hand-Picked.
- **BARREL AGEING:** 30% in french oak for 6 months.

• **TECHNICAL DATA:**

Alcohol: 14.0

PH: 3.67

Acidity: 5.7

Residual Sugar: 2.6

Free SO₂: 36

Total SO₂: 76

VINIFICATION:

The two varieties are processed separately and pass through a selection table and subsequently a cold soak prior to fermentation. Fermentation is maintained at a temperature of 27-28°C and the wine is left for a second soak until the winemaker is happy with the flavours and tannins. Malolactic fermentation occurs in stainless steel tanks before some of the blend is transferred to barrel.

TASTING NOTES:

Color: Bright ruby-red with purple tinges.

Aromas: Ripe red fruits and berries with subtle sweet and toasty notes.

Palate: Firm tannins, rich in flavour but refreshing with a pleasant, long finish.

AGEING POTENTIAL:

Drink Young any time after 3 months from bottling.

WINEMAKER:

Johana Pereira.



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