



# *Estate Cab.Sauvignon 2014*

ESTAMPA ESTATE

Appellation : Colchagua Valley

- **VARIETIES:** 92% Cabernet Sauvignon - 8% Petit Verdot
- **ORIGIN:** Colchagua Valley
- **PRODUCTION:** 5,500 cases
- **YIELDS:** 12 tons / ha
- **HARVEST DATES:**  
*Cabernet Sauvignon on March 25, Petit Verdot on April 15*
- **SOIL TYPE:** deep clay with good drainage
- **VINE AGE:** 16 years
- **HARVEST TYPE:** machine picked and destemmed
- **BARREL AGING:** 70% in stainless steel and 30% in barrels of 8 months.

#### • **TECHNICAL DATA**

*Alcohol: 14.3°*

*pH: 3.57*

*TA: 3.5 gr/lit expressed in sulfurous acid*

*RS: 3.8 gr/lit*

*Free SO2: 33 mg/lit*

*Total SO2: 70 mg/lit*

#### VINIFICATION:

*The two varieties were vinified separately, beginning with a pre-fermentation cold maceration. Fermentation took place at 27°–28°C and concluded with a post-fermentation maceration for a period determined by tastings. Malolactic fermentation took place in tanks with controlled temperatures prior to being racked to barrels.*

#### TASTING NOTES:

*Color: Intense purplish red*

*Aromas: Spicy and fruity. Sweet red fruits and spices.*

*Flavors: Smooth and round with soft, sweet tannins and a long finish*

#### AGEING POTENTIAL:

*Ideal date: beginning three months from bottling.*

#### WINEMAKER:

*Johana Pereira.*



**ESTAMPA**  
Chile's Blend Specialists