



Estate Carmenera 2014

ESTAMPA ESTATE

Appellation : Colchagua Valley

- **VARIETIES:** 85% Carmenera, 15% Malbec
- **ORIGIN:** Colchagua Valley
- **PRODUCTION:** 2,800 cases
- **YIELDS:** 12 tons / ha
- **HARVEST DATES:**
Carmenera on May 15, Malbec on April 10
- **SOIL TYPE:** deep clay with good drainage
- **VINE AGE:** 15 years
- **HARVEST TYPE:** machine picked and destemmed
- **BARREL AGING:** 70% in stainless steel and 30% in barrels of 8 months.

- **TECHNICAL DATA**

Alcohol: 14.0°

pH: 3.6

TA: 3.4 gr/lit expressed in sulfurous acid

RS: 2.4 gr/lit

Free SO₂: 35 mg/lit

Total SO₂: 86 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