



# Estate Malbec 2013

ESTAMPA ESTATE

Appellation : Colchagua Valley

- **VARIETIES:** 65% Malbec; 35% Petite Sirah.
- **ORIGIN:** Colchagua Valley.
- **TOTAL PRODUCTION:** 5.500 cases (9l).
- **YIELDS:** 11 Tons / Ha.
- **SOIL TYPE:** Deep Clay with good drainage.
- **AGE OF VINES:** 9 years.
- **HARVEST DATES:**  
Malbec: 24th April; Petite Sirah: 2nd May.
- **HARVEST TECHNIQUE:**  
Hand-Picked in early morning.
- **BARREL AGEING:** 20% of the blend is kept in used barrels for 6-8 months.
- **TECHNICAL DATA:**  
Alcohol: 13.5%  
pH: 3.5  
Acidity: 3.65 gr/lit  
Residual Sugar: 2.3 gr/lit  
Free SO<sub>2</sub>: 35 mg/lit  
Total SO<sub>2</sub>: 68 mg/lit

## VINIFICATION:

Bunches pass through a selection table and each varietal is made separately. A brief cold soak at 8°C takes place prior to fermentation at 27-28°C. The pumpovers are carried out daily but the frequency is carefully controlled based on regular tastings of each tank. Malolactic fermentation occurs in stainless steel tanks before some of the blend is transferred to oak barrels.

## TASTING NOTES:

**Color:** Violet, red in appearance with ruby hues.

**Aromas:** This wine is bursting with red fruit and berry aromas.

**Palate:** Palate is round, full-flavoured and fresh and fruity. The wine offers great balance and a long, lingering finish.

## AGEING POTENTIAL:

Drink Now through 3 years.

## WINEMAKER:

Johana Pereira.



**ESTAMPA**  
Chile's Only Assemblage Specialists

