



ESTAMPA FINA RESERVA

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Carmenere 2015

Molino de Viento Vineyards

Origin: Marchigüe



- **VARIETIES:** 80% Carmenere - 15% Syrah - 5% Cabernet Sauvignon
- **ORIGIN:** Marchigüe, Colchagua Valley
- **PRODUCTION:** 2,200 cases
- **YIELDS:** 10 tons / ha
- **SOIL TYPE:** Granitic with deep clay and good drainage
- **VINE AGE:** 11 years
- **HARVEST PERIOD:** Carmenere: May 12
Syrah: April 28
Cabernet Sauvignon: April 23
- **HARVEST TYPE:** hand picked
- **BARREL AGING:** 50% in second-use French oak barrels for 10–14 months
- **TECHNICAL DATA:**
Alcohol: 14°
pH: 3.59
TA: 5.3 gr/L expressed in tartaric acid
RS: 3.7 gr/L
Free So2: 36 mg/L
Total So2: 81 mg/L

VINIFICATION:

The different varieties were vinified separately. The bunches were selected and submitted to a pre-fermentation cold maceration followed by fermentation at 27°–28°C and ending with a post-fermentation maceration for a period determined by enological tastings. Malolactic fermentation took place in temperature-controlled tanks prior to racking the wine to barrels.

TASTING NOTES:

Intense purplish-red in color with ruby-red nuances. The nose presents complex aromas and spice notes. The palate is broad and velvety with firm tannins, sweet persistence, and a long finish.

WINEMAKER:

Johana Pereira.



ESTAMPA
Chile's Blend Specialists