



# ESTAMPA GRAN RESERVA

ESTAMPA GRAN RESERVA

## Carmenere 2015

*Molino de Viento Vineyard*

Origin: Marchigüe



- **VARIETIES:** Carmenere 80% - Syrah 15% - Cabernet Sauvignon 5%
- **ORIGIN:** Marchigüe, Colchagua Valley
- **PRODUCTION:** 2,200 cases 9L
- **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