



ESTAMPA GRAN RESERVA

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Sauvignon Blanc 2017

La Isla Vineyard
Origin: Marchigüe



- **VARIETIES:** Sauvignon Blanc 95% - Chardonnay 3% - Viognier 2%
- **ORIGIN:** Marchigüe, Colchagua Valley
- **PRODUCTION:** 1,100 cases 9L
- **YIELDS:** 8 - 10 tons / ha
- **SOIL TYPE:** Granitic with deep clay and good drainage in Marchigüe. Paredones has granitic soils with little clay with some quartz.
- **VINE AGE:** 11 years
- **HARVEST PERIOD:**
Sauvignon Blanc: February 14
Chardonnay: February 16
Viognier: March 8
- **HARVEST METHOD:** manual
- **BARREL AGING:** none
- **TECHNICAL DATA:**
Alcohol: 12.5°
pH: 3.19
TA: 6.4 gr/L expressed in tartaric acid
RS: 2.4 gr/L
Free So2: 22 mg/L
Total So2: 89 mg/L

VINIFICATION:

The grapes were hand picked, and the bunches were selected and whole-cluster pressed. The must was decanted and fermented at 14°–16°C in stainless steel tanks with selected commercial yeasts. Once the fermentation was complete, the wine remained on its lees, which were worked for 2 months to aid in the liberation of manoproteins.

TASTING NOTES:

This delicate white blend is a light greenish-yellow in color with pleasing citrus aromas on the fresh nose with light notes of white asparagus. The palate is flavorful and balanced, which also enhances its freshness.

WINEMAKER:

Johana Pereira.



ESTAMPA
Chile's Blend Specialists