



ESTAMPA RESERVA

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Viognier 2017

Origin: Colchagua Valley

- **VARIETIES:** 90% Viognier, 10% Chardonnay
- **ORIGIN:** Colchagua Valley, Chile
- **PRODUCTION:** 2,777 cases
- **YIELD:** 10 ton/ha
- **SOIL TYPE:** Granitic with moderate depth
- **VINE AGE:** 8 years
- **HARVEST PERIOD:** Viognier: March 8 - Chardonnay: February 15
- **HARVESTING METHOD:** Manual during the morning
- **BARREL AGING:** None

- **TECHNICAL DATA:**

Alcohol: 14°

pH: 3.50

AT: 3.25 gr/L expressed in sulfurous acid

MR: 2.52 gr/L

Free So₂: 34 mg/L

Total So₂: 78 mg/L

VINIFICATION:

The bunches are selected, and the different varieties are vinified separately. The Viognier is whole-cluster pressed, and the Chardonnay is destemmed. Both are decanted to 100 ntu and fermented in stainless steel tanks at 16°C. Once the fermentation is complete, the coarse lees are separated out and the new wine remains on its fine lees and worked for two months.

TASTING NOTES:

Light yellow in color with golden nuances. Subtle aromas of apricots over a lightly citrus and floral backdrop. Ample on the palate with fresh persistence.

BEST CONSUMED:

Optimal date: Three months after bottling. Cellaring potential is more than two years.

WINEMAKER:

Johana Pereira.

