



RESERVA

ESTAMPA RESERVA

Cabernet Sauvignon 2015

Origin: Colchagua Valley

- **VARIETIES:** 78% Cabernet Sauvignon - 22% Petit Verdot
- **ORIGIN:** Colchagua Valley
- **PRODUCTION:** 5,500 cases
- **YIELDS:** 12 tons / ha
- **SOIL TYPE:** deep clay soils with good drainage
- **VINE AGE:** 17 years
- **HARVEST PERIOD:** Cabernet Sauvignon on April 1, Petit Verdot on April 29
- **HARVEST TYPE:** Cabernet Sauvignon, mechanized with destemming
Petit Verdot, hand picked
- **BARREL AGING:** 8 months in oak barrels

• **TECHNICAL DATA:**

Alcohol: 14°

pH: 3.61

TA: 5.5 gr/lit expressed in tartaric acid

RS: 3.7 gr/lit

Free SO₂: 35 mg/lit

Total SO₂: 80 mg/lit

VINIFICATION:

The two varieties are vinified separately. The process begins with a cold soak followed by fermentation at 27°–28°C and ends with a post-fermentation maceration for a period determined by tastings. Malolactic fermentation takes place in tanks with controlled temperatures prior to transferring the wine to barrels.

TASTING NOTES:

Color: Intense purplish-red.

Aromas: Spicy and fruity. Sweet red fruits and spices.

Flavors: Smooth and round at the start. Soft tannins and a sweet finish.

BEST CONSUMED:

Ideal date: from three months from bottling.

WINEMAKER:

Johana Pereira.

