



RESERVA

ESTAMPA RESERVA

Viognier 2016

Origin: Colchagua Valley

- **VARIETIES:** 90% Viognier - 10% Chardonnay
- **ORIGIN:** Marchigüe, Colchagua Valley
- **PRODUCTION:** 3,800 cases
- **YIELDS:** 12 tons / ha
- **SOIL TYPE:** clay-loam with good drainage
- **VINE AGE:** 11 years
- **HARVEST PERIOD:** Viognier on March 16, Chardonnay on March 18
- **HARVEST TYPE:** hand picked into boxes in the morning
- **BARREL AGING:** none

- **TECHNICAL DATA:**

Alcohol: 14°

pH: 3.30

TA: 6.0 gr/lit expressed in sulfurous acid

RS: 2.4 gr/lit

Free SO₂: 25 mg/lit

Total SO₂: 96 mg/lit

VINIFICATION:

The two varieties were vinified separately. The Viognier was whole-cluster pressed without prior maceration, and the Chardonnay was destemmed. The must was decanted to 120 ntu and then fermented at 14°C in stainless steel tanks. Once fermentation was completed, the new wine was racked off its coarse lees and held on its fine lees and worked for 2 months.

TASTING NOTES:

Light yellow with light golden tones. Aromas of apricots with a light floral touch. Pleasing and fresh persistence on the palate.

BEST CONSUMED:

Ideal date: one month from bottling date. Does not require bottle aging.

WINEMAKER:

Johana Pereira.

