



# ESTAMPA FINA RESERVA

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## Sauvignon Blanc 2017

*La Isla Vineyards*

Origin: Marchigüe



- **VARIETIES:** 95% Sauvignon Blanc - 3% Chardonnay - 2% Viognier
- **ORIGIN:** Marchigüe-Paredones, Colchagua Valley
- **PRODUCTION:** 1,100 cases
- **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 Marchigüe, 8 years Paredones
- **HARVEST PERIOD:**  
Sauvignon Blanc Marchigüe: February 14  
Sauvignon Blanc Paredones February 28  
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