



# FINA • RESERVA

## Carménère 2014

ESTAMPA FINA RESERVA

Appellation : Colchagua Valley



- **VARIETIES:** 72% Carmenere - 22% Syrah – 6% Cabernet Sauvignon.
- **ORIGIN:** Marchigüe, Colchagua Valley.
- **PRODUCTION:** 3,800 cases.
- **YIELDS:** 10 ton / ha.
- **SOIL TYPE:** granitic with deep clay and good drainage.
- **VINE AGE:** 11 years.
- **HARVEST PERIOD:** Carmenere on May 12, Syrah on April 18, and Cabernet Sauvignon on April 22.
- **HARVEST TYPE:** hand picked.
- **BARREL AGING:** 50% in second-use French oak barrels for 10–14 months.

#### • TECHNICAL DETAILS

Alcohol: 14.0°

pH: 3,63

TA: 3,60 (expresada en ácido sulfúrico)

RS: 2,9 gr/lit

Free SO<sub>2</sub>: 35 mg/lit

Total SO<sub>2</sub>: 90,5 mg/lit

#### VINIFICATION:

The different varieties were vinified separately. The bunches were selected and underwent a pre-fermentation cold maceration. Fermentation took place at 27°–28°C and concluded with a post-fermentation maceration for a period determined by tastings. Malolactic fermentation took place in tanks with controlled temperatures prior to being racked to barrels.

#### TASTING NOTES:

**Color:** intense garnet red with a ruby-red hue

**Aromas:** complex spicy and fruity aromas such as black cherry liqueur.

**Flavors:** broad and velvety with firm, sweet, and smooth tannins and a long finish.

#### BEST CONSUMED:

Beginning three months from bottling.

#### WINEMAKER:

Johana Pereira.



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