



Gold Carmenere 2015

ESTAMPA GOLD

Origin: Marchigüe - Colchagua Valley

VARIETIES:

85% Carmenere
10% Cabernet Sauvignon
3% Petit Verdot
2% Cabernet Franc

ORIGIN: Marchigüe vineyards. Colchagua Valley

The 2015 Gold Carmenere was made with grapes from Marchigüe. Our Carmenere grows on deep, very well-drained soils of granitic origin with a mixture of clay that enables the roots to develop at depth and produce well-balanced plants and grapes of particular complexity. The climate in the Marchigüe sector is influenced by the winds that enter from the coast and is exceptional for the production of red wines with tremendous character and freshness.

The 2015 vintage benefitted from scant precipitation, a pronounced daily temperature oscillation during the ripening period, and generally excellent health conditions. It was a warm, dry year, which resulted in earlier phenolic ripening, and in cooler sectors, such as Marchigüe, guaranteed complete ripening in the tannins. The Carmenere from this vintage is characterized by an abundance of fruity notes and a lack of pyrazines.

PRODUCTION: 1,660 cases (20,000 bottles)

YIELD: 6 tons/hectare

SOIL TYPE: Granitic in a clay matrix and shallow-to-medium depth. Very good drainage.

VINE AGE: planted in 2004

HARVEST DATES:

Carmenere	May 5
Cabernet Sauvignon	April 21
Cabernet Franc	April 25
Petit Verdot	May 2

HARVEST TYPE: Manual

BARREL AGING: 14 - 16 months in French oak barrels, 35% 1st use, 65% 2nd and 3rd use.

TECHNICAL INFORMATION:

Alcohol: 14.5°
pH: 3.61
Total Acidity: 5.5 expressed in tartaric
Residual Sugar: 3.0 gr/l
Free SO₂: 30.4 mg/l
Total SO₂: 127.2 mg/l

VINIFICATION:

The different varieties were vinified separately in stainless steel tanks. Manual selection and destemming prior to a 5-day pre-fermentation cold maceration. Alcoholic fermentation at 26°–28°C with gentle pumpovers for moderate tannin extraction followed by a post-fermentation maceration of varying lengths as defined by tastings. Once malolactic fermentation was completed, the wine was racked to barrels and aged at controlled temperatures for 14 months. Finally, the wine was bottled and held for 6 months under ideal conditions before release.

TASTING NOTES:

Garnet red with violet nuances. Fruity, sweet, and spicy aromas recall ripe black fruits and plums over a complex backdrop with a note of licorice. Flavorful on the palate with well-structured, complex tannins and fresh acidity.
Fecha de embotellado: 22 diciembre 2015.

Bottling date: December 22, 2015

IDEAL CONSUMPTION:

Ideally aged in the bottle for six months. Ideal date: after two years from harvest date.

WINEMAKER:

Johana Pereira.



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