



ESTAMPA RESERVA

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Cabernet Sauvignon 2016

Origin: Colchagua Valley



- **VARIETIES:** 95% Cabernet Sauvignon - 5% Petit Verdot
- **ORIGIN:** Colchagua Valley
- **PRODUCTION:** 11,000 cases
- **YIELDS:** 11 tons / ha
- **SOIL TYPE:** Deep clay with good drainage
- **VINE AGE:** 18 years
- **HARVEST PERIOD:**
Cabernet Sauvignon: April 6
Petit Verdot: April 12
- **HARVEST TYPE:**
Cabernet Sauvignon: Mechanized and destemmed
Petit Verdot: Manual
- **BARREL AGING:** 70% in stainless steel tanks, 30% in barrels for 8 months
- **TECHNICAL DATA:**
Alcohol: 14.0°
pH: 3.57
TA: 5.3 gr/L expressed in tartaric acid
RS: 3.2 gr/L
Free So2: 28 mg/L
Total So2: 76 mg/L

VINIFICATION:

The two varieties are vinified separately. The Petit Verdot bunches undergo a selection, and both varieties are subjected to a pre-fermentation cold maceration. Fermentation takes place at 27°–28°C and is followed by a post-fermentation maceration for a period determined by enological tastings. Malolactic fermentation takes place in temperature-controlled tanks prior to racking the wine off to barrels for aging.

TASTING NOTES:

Ruby red in color with light purplish tones. Fresh aromas unfold on the nose with notes of red fruits with some wild black fruit and a bit of spice. The refreshing palate has delicate and persistent tannins with a long finish.

WINEMAKER:

Johana Pereira.



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