



ESTAMPA GOLD

Cabernet Sauvignon 2016

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Origin: Marchigüe - Colchagua Valley

VARIETIES:

75% Cabernet Sauvignon
15% Syrah
7% Carmenere
3% Petit Verdot

ORIGIN: Marchigue vineyards. Valle de Colchagua. Chile

Estampa Gold Cabernet Sauvignon 2016 was made with grapes from Marchigüe. Our Cabernet Sauvignon 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 2015-2016 season was markedly influenced by the El Niño phenomenon. A cold spring in 2015, marked the delay of the phenology and then a rainy Fall in 2016 compromised the harvest of some varieties of later ripening. This caused that for some areas and varieties the scenario was challenging. However, it is important to note that the thermal conditions of the season allowed to obtain grapes of good phenolic maturity with good acidity and lower brix at the time of harvest.

PRODUCTION: 1,100 cases (13,200 bottles)

YIELD: 8 tons/hectare

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

VINE AGE: planted in 2004

HARVEST DATES:

Cabernet Sauvignon	April 1
Syrah	March 27
Carmenere	April 21
Petit Verdot	April 12

HARVEST TYPE: Hand-picked

BARREL AGING: 12-14 months in French oak barrels, 30% 1st use, 70% 2nd- 3rd use.

TECHNICAL INFORMATION:

Alcohol: 14,5°
pH: 3,75
Total Acidity: 5,2 expressed in tartaric
Residual Sugar: 2,6 gr/lit
Free So2: 35 mg/lit
Total So2: 93,6 mg/lit

VINIFICATION:

Each grape variety was vinified separately in stainless steel tanks. Manual selection and pre-destemming with cold pre-fermentative maceration at 8 °C for 5 days. Fermentation at temperatures between 26-28 °C, soft overruns for moderate extraction of tannins. Post-fermentative maceration of variable duration defined in function of tasting was carried out. Once the malolactic fermentation was finished, each wine was transferred to barrels and stored at a controlled temperature for 14 months. After this period the blend is made, bottled and kept for a period of 6 months before released.

TASTING NOTES:

Intense ruby color. Sweet and fruity aromas that remind of red fruits. In the background a complex base is perceived, distinguishing toasted and sweet notes.
On the palate, it is a tasty wine structured with velvety and complex tannins. Sweet and silky finish. Good acidity.

WINEMAKER:

Johana Pereira.



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