

## **2015 Estampa Gold**

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The Carmenere 2015 Gold comes from Marchigüe, a place for powerful wines in Colchagua. The soils are rich in granite, and 2015 was a warm and ripe year. It fermented with selected yeasts, and part of the wine matured in French oak barrels for 14 months. As always, there is some Cabernet Sauvignon, Cabernet Franc and Petit Verdot blended in. It's very aromatic and floral, with light and brightness and the spices (paprika) in the background. It has the granularity of the granite soils and shows the gradual change of style in the wines, with more freshness and less new oak. This is a very good effort for a warm vintage, achieving ripeness but not showing high ripeness and avoiding the green notes, looking for the limit of a fresh wine in Colchagua. I like this style of Carmenere. 25,000 bottles produced. It was bottled in February 2017.

**- Luis Gutiérrez (October, 2018)**