



Estampa DelViento

Pinot Noir 2020

- **VARIETIES:** 100% Pinot Noir
- **ORIGIN:** Paredones-Colchagua Valley
- **PRODUCTION:** 3.240 bottles
- **YIELDS:** 5 ton/ha
- **SOIL TYPE:** granitic with good drainage
- **VINE AGE:** planted in 2007
- **HARVEST PERIOD:** March 10th
- **HARVEST TYPE:** Hand picked in the morning
- **BARREL AGING:** None
- **TECHNICAL DATA:**
Alcohol: 13.5°
pH: 3.42
TA: 4.8 gr/L expressed in tartaric acid
RS: 2.0 gr/L
Free So2: 32.0 mg/L
Total So2: 101.2 mg/L

VINIFICATION

The grapes were hand picked into 14-kg boxes and taken to the winery, where the bunches selected for vinification in an open-topped tank. 70% were destemmed and deposited directly into the tank (without using a pump), and the remaining 30% were fermented whole cluster. We work with spontaneous fermentation, after first determining the initial nutrients available in the must and defining a nutrition plan accordingly. Fermentation is kept to 20°–23°C and allowed to rise naturally, with daily punchdowns until the density reached 999. Once fermentation was complete, we separated the free-run from the press wine, decanted the press wine for 24 hours, and then returned it (100%) to the free-run wine. Malolactic fermentation took place spontaneously in temperature-controlled stainless steel tanks. The wine was then racked to neutral barrels, where it remained for 7 months.

TASTING NOTES

Cherry red with blueberry nuances. Fruity aromas and lightly spicy. Flavorful smooth and well-balanced tannins. Limited-production wine.

BEST CONSUMED BY

Optimal Date: 6–7 months after bottling with an aging potential of more than 3 years.

WINEMAKER

Johana Pereira.

Colchagua Valley - Chile



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