



# Estampa DelViento

---

## Rosé 2021

---

- **VARIETY:** 100% Syrah
- **APPELLATION:** D.O. Paredones, Colchagua Valley, Chile
- **LIMITED PRODUCTION:** 3.240 bottles
- **YIELDS:** 5 ton/ha
- **SOIL TYPE:** Granitic with good drainage
- **VINEYARD PLANTED:** 2009
- **PICKING DATE:** May 05
- **TECHNICAL DATA:**
  - Alcohol: 12.0°
  - pH: 3.17
  - TA: 6.4 gr/L expressed in tartaric acid
  - Residual sugar: 3.4 gr/L
  - Free So<sub>2</sub>: 30.0 mg/L
  - Total So<sub>2</sub>: 103.0 mg/L
- **HAND PICKED:** In the morning

### VINIFICATION

Whole cluster direct pressing before maceration. Decanted to 100 ntu, in order to achieve proper level of turbidity, then fermented in small stainless-steel tank at 14°C. Once the alcoholic fermentation was finished, the wine was racked its coarse lees and then kept "sur lie" (on fine lees) for two months.

### TASTING NOTES

Seductive Rosé made in an absolute delicate style. Mild fruit aromas. Subtle and slightly orangish-pink color. Crisp and fruity on the nose with dainty aromas of fresh cherries and cinnamon along with light citrus notes. Silky on the palate with refreshing persistence.

### WINEMAKER

Johana Pereira



**ESTAMPA**  
Chile's Blend Specialists