



# Estampa DelViento

## Sauvignon Blanc 2021

- **VARIETIES:** 100% Sauvignon Blanc clon 1- clon 242 -
- **ORIGIN:** Paredones - Colchagua Valley
- **PRODUCTION:** 3.240 bottles
- **YIELDS:** 7 ton/ha
- **SOIL TYPE:** granitic with good drainage
- **VINE AGE:** 12 years
- **HARVEST PERIOD:** April 4th
- **HARVEST TYPE:** Hand picked in the morning
- **BARREL AGING:** None

- **TECHNICAL DATA:**

Alcohol: 13.5°

pH: 3.18

TA: 6.7 gr/L expressed in tartaric acid

RS: 1.9 gr/L

Free So2: 29.0 mg/L

Total So2: 87.0 mg/L

### VINIFICATION

The grapes were hand picked, and the bunches were selected and whole-cluster pressed. The must was decanted and fermented in stainless steel tanks at 14°–16°C. Different types of selected commercial yeasts were used with each clone. Once fermentation was complete, the lees were maintained in constant motion for 4 months.

### TASTING NOTES

Brilliant, pale greenish-yellow in color with sweet and citrus aromas that recall lime and grapefruit, along with subtle herbal notes over an aromatically sweet backdrop. Refreshing, intense acidity on the palate with a broad attack and extended persistence. Silky and complex with a pleasingly sweet-and-saline finish.

### BEST CONSUMED BY

Optimal Date: Three months from bottling date, with a cellaring potential of more than four years.

### WINEMAKER

Johana Pereira.



**ESTAMPA**  
Chile's Blend Specialists