



ESTAMPA GOLD

Carmenere 2017

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Origin: Marchigüe - Colchagua Valley

VARIETIES:

85% Carmenere
5% Cabernet Sauvignon
8% Cabernet Franc
2% Petit Verdot

ORIGIN: Marchigüe vineyards. Colchagua Valley

The 2017 Gold Carmenere was made with grapes from Marchigüe. Our Carmenere 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 2016-2017 vintage benefitted from scant precipitation, a pronounced daily temperature oscillation during the ripening period, and generally excellent health conditions. The Carmenere from this vintage is characterized by an abundance of fruity notes and a lack of pyrazines.

PRODUCTION: 1,600 cases (19,200 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:

Carmenere	April 21
Cabernet Sauvignon	April 1
Cabernet Franc	April 25
Petit Verdot	April 12

HARVEST TYPE: Manual

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

TECHNICAL INFORMATION:

Alcohol: 14.5°
pH: 3.66
Total Acidity: 5.7 expressed in tartaric
Residual Sugar: 2.6 gr/ltr
Free SO₂: 34 mg/ltr
Total SO₂: 145 mg/ltr

VINIFICATION:

The different varieties were vinified separately in stainless steel tanks. Manual selection and destemming prior to a 5-day pre-fermentation cold maceration. Alcoholic fermentation at 26°-28°C with gentle pumpovers for moderate tannin extraction followed by a post-fermentation maceration of varying lengths as defined by tastings. Once malolactic fermentation was completed, the wine was racked to barrels and aged at controlled temperatures for 14 months. Finally, the wine was bottled and held for 6 months under ideal conditions before released.

TASTING NOTES:

Garnet red with violet nuances. Fruity, sweet, and spicy aromas recall ripe black fruits and plums over a complex backdrop with a note of licorice. Flavorful on the palate with well-structured, complex tannins and good acidity.

IDEAL CONSUMPTION:

Ideally aged in the bottle for six months. Ideal date: after two years from harvest date.

WINEMAKER:

Johana Pereira.

