



ESTAMPA GRAN RESERVA

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Sauvignon Blanc 2018

La Isla Vineyard
Origin: Marchigüe



- **VARIETIES:** Sauvignon Blanc 95% - Chardonnay 3% - Viognier 2%
- **ORIGIN:** Marchigüe - Paredones, Colchagua Valley, Chile
- **PRODUCTION:** 1,600 cases 9L
- **YIELDS:** 8 - 10 tons / ha
- **SOIL TYPE:** Granitic with deep clay and good drainage in Marchigüe. Paredones has granitic soils with little clay with some quartz.
- **VINE AGE:** 12 years Marchigüe - 9 years Paredones
- **HARVEST PERIOD:**
Sauvignon Blanc Marchigüe: February 28
Sauvignon Blanc Paredones: March 28
Chardonnay: March 7
Viognier: March 20
- **HARVEST METHOD:** manual
- **BARREL AGING:** none
- **TECHNICAL DATA:**
Alcohol: 13°
pH: 3.18
TA: 6.1 gr/L expressed in tartaric acid
RS: 1.1 gr/L
Free So2: 24 mg/L
Total So2: 115 mg/L

VINIFICATION:

The grapes were hand picked, and the bunches were selected and whole-cluster pressed. The must was decanted and fermented at 14°–16°C in stainless steel tanks with selected commercial yeasts. Once the fermentation was complete, the wine remained on its lees, which were worked for 2 months to aid in the liberation of manoproteins.

TASTING NOTES:

This delicate white blend is a light greenish-yellow in color with pleasing citrus aromas on the fresh nose with light notes of white asparagus. The palate is flavorful and balanced, which also enhances its freshness.

WINEMAKER:
Johana Pereira.



ESTAMPA
Chile's Blend Specialists