



ESTAMPA *Inspiración*

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Aromatic Blend 2021



- **COMPOSITION:** Traminer - Riesling - Garganega - Vermentino - Fiano
- **DENOMINATION OF ORIGIN:** Palmilla. Colchagua Valley.
- **HARVEST DATE:** March 23, 2021
- **PRODUCTION:** 1667 bottles
- **VINEYARD:** Palmilla, Colchagua Valley. Mediterranean Climate. Distanced 8 km in a straight line to the Pacific Ocean, cloudy temperate climate.
- **YIELDS:** 3 ton/ha
- **YEAR OF PLANTATION:** 2017
- **SOIL:** Soil of granitic origin with deep clays, combined with silt. Good drainage and medium depth.
- **VINIFICATION:**
The grape is vinified in the cellar of Microvinification IIVO. The different varieties are pressed with whole bunches and are vinified together. We separate the pressed drops by yield and the must is decanted by gravity with enzyme. We perform turbidity overflow of 100 ntu and then ferment at 14-16°C with selected yeast in stainless steel tanks. Once the alcoholic fermentation is done, we rack the wine and separate the coarse lees. The wine is then kept in cold for a couple of weeks and then sulphited. Finally, it is then filtered and bottled before packaging.
- **BOTTLING AND MATURING:**
Fermented in stainless steel, and bottled eight months after fermentation.
- **TECHNICAL DATA:**
*Alcohol: 13,5°
pH: 3,31
AT: 5,4 expressed as tartaric acid
MR: 1,3 gr/lit
Free So2: 30 mg/lit
Total So2: 101 mg/lit*
- **TASTING NOTES:**
Yellow color with light Golden hues. Of complex, fresh and fruity aromas. Soft notes of White flowers and honey can be perceived. Delicate acidity, extended aftertaste with an aromatic persistence which reminds of the flower of an orange tree.
- **IDEAL DATE OF CONSUMPTION:** Optimum date as from 2 months after bottling.
- **WINEMAKER:** Johana Pereira.
- **PAIRING:** Bruschetta with tomatoes, semi mature goats cheese, lean fish.

