



# ESTAMPA *Inspiración*

ESTAMPA INSPIRACIÓN

## Gewürztraminer 2021



- **COMPOSITION:** 100% Gewürztraminer
- **DENOMINATION OF ORIGIN:** Paredones, Colchagua Valley
- **HARVEST DATE:** 30th of March
- **TYPE OF HARVEST:** Manual harvest in boxes of 12 kg.
- **PRODUCTION:** 2.201 bottles
- **VINEYARD:** Paredones, Colchagua Valley. Distanced 8 km from the Pacific Ocean (in a straight line). Mild, cloudy climate.
- **YIELDS:** 4 ton/ha
- **SOIL:** Soil of evolved granitic origin, combined with quartz. Low fertility, good drainage and medium depth.
- **VINIFICATION:**  
*The grape is received in the cellar and pressed with whole bunches. 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 ten months after fermentation.*
- **TECHNICAL DATA:**  
*Alcohol: 12,5°  
pH: 3,34  
AT: 5,9 expressed as tartaric acid  
MR: 1,9 gr/lit  
Free So2: 23 mg/lit  
Total So2: 87 mg/lit*
- **TASTING NOTES:**  
*Yellow with a light golden hue. Sweet on the nose, with fruity and floral aromas of roses and white peach. Fresh in the mouth, with a persistent aftertaste.*
- **IDEAL DATE OF CONSUMPTION:** Optimum date as from 2 months after bottling.
- **WINEMAKER:** Johana Pereira.



**ESTAMPA**  
Chile's Blend Specialists