



ESTAMPA *Inspiración*

ESTAMPA INSPIRACIÓN

Fiano - Vermentino - Greco 2021



- **COMPOSITION:** 34% Fiano 33% Vermentino 33% Greco
- **DENOMINATION OF ORIGIN:** Paredones. Colchagua Valley
- **HARVEST DATE:** May 05, 2021
- **PRODUCTION:** 2200 bottles
- **VINEYARD:** Paredones, Colchagua Valley. Distanced 8 km in a straight line to the Pacific Ocean, cloudy temperate climate.
- **YIELDS:** 3 ton/ha
- **YEAR OF PLANTATION:** 2016
- **SOIL:** Soil of very 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. The different varieties 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: 12,5°
pH: 3,14
AT: 6,0 expressed as tartaric acid
MR: 2,24 gr/lit
Free So2: 26 mg/lit
Total So2: 98 mg/lit
- **TASTING NOTES:**
Pale yellow color with light Green tinges. Of complex, fresh and creamy aromas. Notes of acid cream and olives can be perceived. Exquisite acidity in the mouth, extended aftertaste with sensations of soft tannins and an aromatic persistence of lime and grapefruit.
- **IDEAL DATE OF CONSUMPTION:** Optimum date as from 2 months after bottling.
- **WINEMAKER:** Johana Pereira.



ESTAMPA
Chile's Blend Specialists