



ESTAMPA *Inspiración*

ESTAMPA INSPIRACIÓN

Refosco 2019

- **COMPOSITION:** 100% Refosco
- **DENOMINATION OF ORIGIN:** Marchigüe - Colchagua Valley
- **HARVEST DATE:** 30th of March
- **PRODUCTION:** 253 bottles
- **VINEYARD:** Marchigüe, near an area of the coastal range.
- **SOIL:** Soil of granitic origin with varying content of clay. Good drainage and medium to low depth.
- **VINIFICATION:**
The grape is harvested in boxes. We select manually and destem without grinding. Fermentation is done in stainless steel tanks at 23-25°C, making gentle pump-overs for moderate tannin extraction. Once the alcoholic fermentation is done, the wine is extracted by drop and is kept in stainless steel tanks until the end of the malolactic process. The wine is then racked to a second-use barrel, kept for 14 months and is then bottled.
- **BOTTLING AND MATURING:**
Fermented in stainless steel, kept in a barrel for 14 months and will be bottled in October 2020. Naturally stabilized due to the low temperatures in winter. Coarse filtration.
- **TECHNICAL DATA:**
*Alcohol: 14,5°
pH: 3,70
AT: 5,6 expressed as tartaric acid
MR: 2,4 gr/lit
Free So2: 28 mg/lit
Total So2: 94 mg/lit*
- **TASTING NOTES:**
An intense red garnet color. Sweet aromas, notes of coco nut and bananas, blended with aromas of red fruit. Fresh acidity and soft tannins.
- **IDEAL DATE OF CONSUMPTION:** Optimum date as from 2 months after bottling.
- **WINEMAKER:** Johana Pereira.
- **PAIRING:** Pork or wild boar. Stews and home made soups. Strong melted cheeses.

