



ESTAMPA *Inspiración*

ESTAMPA INSPIRACIÓN

Riesling 2021

- **COMPOSITION:** 100% Riesling
- **DENOMINATION OF ORIGIN:** Paredones. Colchagua Valley
- **HARVEST DATE:** 25th of March
- **PRODUCTION:** 1600 bottles
- **VINEYARD:** Paredones, Colchagua Valley. Distanced 8 km in a straight line to the Pacific Ocean, cloudy temperate climate.
- **SOIL:** Soil of very evolved granitic origin, combined with quartz. 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: 3,10
AT: 6,3 expressed as tartaric acid
MR: 5,8 gr/lit
Free So2: 26 mg/lit
Total So2: 94 mg/lit*
- **TASTING NOTES:**
Yellow Straw color with faint Green tinges. Floral to the nose, with sweet notes of honey and acacia flower. Persistent, of fresh aftertaste.
- **IDEAL DATE OF CONSUMPTION:** Optimum date as from 2 months after bottling.
- **WINEMAKER:** Johana Pereira.

