



ESTAMPA *Inspiración*

ESTAMPA INSPIRACIÓN

Sangiovese 2020

- **COMPOSITION:** 100% Sangiovese
- **DENOMINATION OF ORIGIN:** Marchigüe - Colchagua Valley
- **HARVEST DATE:** 13th of February
- **PRODUCTION:** 4.503 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 takes place in amphorae made of cocchiopesto 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 amphorae for a spontaneous malolactic fermentation.
- **BOTTLING AND MATURING:**
Fermented and kept in amphorae made of cocchiopesto until bottled. It is bottled in October 2020. Naturally stabilized due to the low temperatures in winter. Coarse filtration.
- **TECHNICAL DATA:**
*Alcohol: 14,0°
pH: 3,34
AT: 6,2 expressed as tartaric acid
MR: 1,54 gr/lit
Free So2: 25 mg/lit
Total So2: 127 mg/lit*
- **TASTING NOTES:**
Red garnet color with an intense violet tinge. Fruity aromas of prunes and blackberries accompanied with toasted hints. Fresh acidity and mature tannins present in aftertaste.
- **IDEAL DATE OF CONSUMPTION:** Optimum date as from 2 months after bottling.
- **WINEMAKER:** Johana Pereira.
- **PAIRING:** Steak or roast. Preparations with lamb and tomatoes. Fatty meats.

