



ESTAMPA RESERVA

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Cabernet Sauvignon 2020

Origin: Colchagua Valley

- **VARIETIES:** 85% Cabernet Sauvignon - 15% Petit Verdot
- **ORIGIN:** Colchagua Valley
- **PRODUCTION:** 11,000 cases 9L
- **YIELDS:** 11 tons / ha
- **SOIL TYPE:** Deep clay with good drainage
- **VINE AGE:** 20 years
- **HARVEST PERIOD:**
Cabernet Sauvignon: March 9
Petit Verdot: April 5
- **HARVEST TYPE:**
Cabernet Sauvignon: Mechanized and destemmed
Petit Verdot: Manual
- **BARREL AGING:** 70% in stainless steel tanks, 30% in barrels for 8 months
- **TECHNICAL DATA:**
Alcohol: 14°
pH: 3.60
TA: 5.2 gr/L expressed in tartaric acid
RS: 3.8 gr/L
Free So2: 23 mg/L
Total So2: 98 mg/L



VINIFICATION:

The two varieties are vinified separately. The Petit Verdot bunches undergo a selection, and both varieties are subjected to a pre-fermentation cold maceration. Fermentation takes place at 27°–28°C and is followed by a post-fermentation maceration for a period determined by enological tastings. Malolactic fermentation takes place in temperature-controlled tanks prior to racking the wine off to barrels for aging.

TASTING NOTES:

Ruby red in color with light purplish tones. Fresh aromas unfold on the nose with notes of red fruits with some wild black fruit and a bit of spice. The refreshing palate has delicate and persistent tannins with a long finish.

WINEMAKER:

Johana Pereira.



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