



ESTAMPA RESERVA

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Carmenere 2020

Origin: Colchagua Valley

- **VARIETIES:** 95% Carmenere - 5% Malbec
- **ORIGIN:** Colchagua Valley
- **PRODUCTION:** 11,000 cases 9L
- **YIELDS:** 11 tons / ha
- **SOIL TYPE:** deep soils with good drainage
- **VINEYARD AGE:** 20 years
- **HARVEST PERIOD:** Carmenere on April 27, Malbec on April 21
- **HARVEST TYPE:** Carmenere, mechanized with destemming Malbec, hand picked
- **BARREL AGING:** 70% in stainless steel tanks, 30% in oak barrels for 8 months

• **TECHNICAL DATA:**

Alcohol: 14°

pH: 3.64

TA: 5.0 gr/lit expressed in tartaric acid

RS: 3.3 gr/lit

Free SO₂: 25 mg/lit

Total SO₂: 58 mg/lit

VINIFICATION:

The two varieties are vinified separately. The process begins with a cold soak followed by fermentation at 27°–28°C and ends with a post-fermentation maceration for a period determined by tastings. Malolactic fermentation takes place in tanks with controlled temperatures prior to transferring the wine to barrels.

TASTING NOTES:

Color: Intense purplish-red.

Aromas: Spicy and fruity. Sweet red fruits and spices.

Flavors: Smooth and round at the start. Soft tannins and a sweet finish.

WINEMAKER:

Johana Pereira.

