



# ESTAMPA RESERVA

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## Sauvignon Blanc 2021

Origin: Colchagua Valley

- **VARIETIES:** 95% Sauvignon Blanc - 3% Chardonnay - 2% Viognier
- **ORIGIN:** Marchigüe - Paredones, Colchagua Valley, Chile
- **PRODUCTION:** 1,080 cases 9L
- **YIELDS:** 10 - 8 tons / ha
- **SOIL TYPE:** Granitic with deep clay and good drainage in Marchigüe. Paredones has granitic soils with little clay with some quartz.
- **VINE AGE:** 14 years Marchigüe - 12 years Paredones
- **HARVEST PERIOD:**

Sauvignon Blanc Marchigüe	February 22
Sauvignon Blanc Paredones	March 05
Chardonnay	March 08
Viognier	March 03

- **HARVEST METHOD:** manual

- **BARREL AGING:** none

- **TECHNICAL DATA:**

Alcohol: 13.5°

pH: 3.33

TA: 5.8 gr/L expressed in tartaric acid

RS: 1.3 gr/L

Free So2: 28 mg/L

Total So2: 100 mg/L

**VINIFICATION:**

The grapes were hand picked, and the bunches were selected and whole-cluster pressed. The must was decanted and fermented at 14°–16°C in stainless steel tanks with selected commercial yeasts. Once the fermentation was complete, the wine remained on its lees, which were worked for 2 months to aid in the liberation of manoproteins.

**TASTING NOTES:**

This delicate white blend is a light greenish-yellow in color with pleasing citrus aromas on the fresh nose with light notes of white asparagus. The palate is flavorful and balanced, which also enhances its freshness.

**WINEMAKER:**

Johana Pereira.

