



ESTAMPA RESERVA

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Viognier 2021

Origin: Colchagua Valley



- **VARIETIES:** 85% Viognier, 15% Chardonnay
- **ORIGIN:** Marchigüe, Colchagua Valley - Chile
- **PRODUCTION:** 2,700 cases 9L
- **YIELD:** 10 ton/ha
- **SOIL TYPE:** Granitic with moderate depth
- **VINE AGE:** 14 years
- **HARVEST PERIOD:** Viognier: March 03 - Chardonnay: March 08
- **HARVESTING METHOD:** Manual during the morning
- **TECHNICAL DATA:**
 - Alcohol: 13,5°
 - pH: 3,48
 - AT: 4,7 gr/L expressed in sulfurous acid
 - MR: 2,8 gr/L
 - Free So2: 34 mg/L
 - Total So2: 116 mg/L

VINIFICATION:

The bunches are selected, and the different varieties are vinified separately. The Viognier is whole-cluster pressed, and the Chardonnay is destemmed. Both are decanted to 100 ntu and fermented in stainless steel tanks at 16°C. Once the fermentation is complete, the coarse lees are separated out and the new wine remains on its fine lees and worked for two months.

TASTING NOTES:

Light yellow in color with golden nuances. Subtle aromas of apricots over a lightly citrus and floral backdrop. Ample on the palate with fresh persistence.

WINEMAKER:

Johana Pereira.



ESTAMPA
Chile's Blend Specialists