



# ESTAMPA GRAN RESERVA

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## Cabernet Sauvignon 2018

*Alta Palma Vineyard*  
Origin: Marchigüe

- **VARIETIES:** Cabernet Sauvignon 90% - Syrah 8% - Malbec 2%
- **ORIGIN:** Marchigüe, Colchagua Valley
- **PRODUCTION:** 2,700 cases 9L
- **YIELDS:** 10 tons / ha
- **SOIL TYPE:** Granitic with deep clay and good drainage
- **VINE AGE:** 14 years
- **HARVEST PERIOD:**  
Cabernet Sauvignon: April 1  
Syrah: March 31  
Malbec: April 21
- **HARVEST TYPE:** hand picked
- **BARREL AGING:** 50% in second-use French oak barrels for 10–14 months
- **TECHNICAL DATA:**  
*Alcohol: 14°*  
*pH: 3.55*  
*TA: 5.4 gr/L expressed in tartaric acid*  
*RS: 3.0 gr/L*  
*Free So2: 34 mg/L*  
*Total So2: 83 mg/L*



### VINIFICATION:

*The two varieties are vinified separately. The bunches are selected and then undergo a pre-fermentation cold maceration followed by fermentation at 27°–28°C with 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:

*Intense ruby-red in color with garnet-red nuances. Complex aromas of spices and ripe red fruits such as cherries stand out on the nose. The palate is broad and velvety, and interesting tannins unfold*

### WINEMAKER:

*Johana Pereira.*



**ESTAMPA**  
Chile's Blend Specialists