

Estampa

Varietal: Carmenere

Vintage: 2014

Fanciful Name: Fina Reserva

Region/AVA: Colchagua Valley
Chile

ABV: 14%

Bottle Size: 750 ml

Bottles Per Case: 12

Closure Type: Cork

WINE STORY:

VARIETIES: 72% Carmenere - 22% Syrah - 6% Cabernet Sauvignon ORIGIN: Marchigüe, Colchagua Valley PRODUCTION: 3,800 cases YIELDS: 10 tons / ha SOIL TYPE: granitic with deep clay and good drainage VINE AGE: 11 years HARVEST PERIOD: Carmenere on May 12, Syrah on April 18, and Cabernet Sauvignon on April 22 HARVEST TYPE: hand picked BARREL AGING: 50% in second-use French oak barrels for 10–14 months TECHNICAL DATA: Alcohol: 14% pH: 3.63 TA: 3.60 (expresada en ácido sulfúrico) RS: 2,9 gr/l Free SO₂: 35 mg/l Total SO₂: 90,5 mg/l VINIFICATION: The different varieties were vinified separately. The bunches were selected and underwent a pre-fermentation cold maceration. Fermentation took place at 27o–28oC and concluded with a post-fermentation maceration for a period determined by tastings. Malolactic fermentation took place in tanks with controlled temperatures prior to being racked to barrels. TASTING NOTES: Color: intense garnet red with a ruby-red hue Aromas: complex spicy and fruity aromas such as black cherry liqueur. Flavors: broad and velvety with firm, sweet, and smooth tannins and a long finish. BEST CONSUMED: Beginning three months from bottling. WINEMAKER: Johana Pereira AWARDS: 90pts - Wine Spectator "A lithe and complex red, with concentrated flavors of dark cherry, red plum and dried raspberry that are flanked by notes of dried green herb and sandalwood. Dark chocolate details show on the rich and savory finish. Drink now through 2020."

SCORES AND ACCOLADES:

90pts - Wine Spectator

