

Retail

\$15.99

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2016 Estampa Reserva Carmenerereproduct-timed-pdf - Colchagua Valley, Chile - 92pts. James Suckling

Why We're Drinking It

Reserva Carmenerere is a red blend and 100% from the Colchagua Valley. This variety comes from 25 hectares of our own vineyards planted to massal selection. The deep, well-drained soils have a clay texture, and the climate is warm and dry throughout the grape's ripening period. The Reserva Carmenerere is vibrant in color and very fruity with good aromatic persistence and soft, sweet tannins.

Tasting Notes

Color: purplish-red with ruby-red nuances.

Nose: spicy and fruity. Ripe red fruits and paprika.

Palate: well rounded and smooth. Sweet, soft tannins and a lingering finish.

VARIETAL
Carménère
ALCOHOL
14.50
SIZE
750ml
BLEND
Carménère

The Story to Know

Viña Estampa began in 2001 as the result of the vision and entrepreneurial spirit of Miguel González-Ortiz, the winery's owner and current president. From the beginning the winery focused on innovation and modern techniques to create world-class wines that would fully express the characteristics of the different varieties and their origin, the Colchagua Valley. Estampa is the only winery in Chile that specializes in the production of blends, a technique that consists of carefully combining two or more fine varieties, each contributing its best characteristics, to create wines with tremendous balance and unique personality.

Ratings

92 Insider Points

Reviews

"A Nearly-lost French Varietal, Thriving in Chilean Soils. Carmenerere is a grape that always grabs our attention. Ripe red fruits arise from this rare find's bouquet. A raspberry palate validates my interest- green peppercorn, red currants and vanilla with a medium body, mellow acids and a subtle, fruity finish. Geek out on this one while it's still available." 92 *Insider Points*