

# ERRAZURIZ

FAMILY WINES SINCE 1870

## Cabernet Sauvignon

ESTATE SERIES

### 2013

<b>Denomination of Origin:</b>	Maipo and Aconcagua Valleys
<b>Varieties:</b>	100% Cabernet Sauvignon
<b>Alcohol:</b>	13,5% v/v
<b>pH:</b>	3,57
<b>Total Acidity:</b>	5,15 g/l (tartaric acid)
<b>Residual Sugar:</b>	2,45 g/l



#### VINEYARD

The grapes for our 2013 Cabernet Sauvignon Reserva come from our vineyards located in the Maipo and Aconcagua valleys. The Maipo Valley is known for the fresh morning breezes that blow from the mountains, and for the moderate day temperatures that allow the grapes to reach perfect ripeness preserving their acidity and freshness. One of the main factors that allow obtaining intense colours in the wines from this area is the large temperature oscillation. The alluvial soils are moderately fertile and have a stony profile that provides excellent drainage, producing a perfect balance of vegetative growth and fruit load. The Aconcagua Valley, on the other hand, is well known for its Mediterranean climate, with moderately warm summer days and fresh evening breezes, producing a daily temperature oscillation of around 20°C in the weeks prior to harvest. This triggers high concentrations of polyphenols –anthocyanins- creating wines with great colour intensity. The soils of the vineyard are mainly of alluvial origin, formed by the Aconcagua River, and are generally well known for their good drainage.

#### VINTAGE NOTES

The 2012-2013 season was fresh, especially in the northern areas, with rainfall in spring. The heat summation between October and April was lower in all regions. The great difference with the past season was marked by a lower average of the maximum temperatures from October to January, as well as by a lower average of the minimum temperature from October to December. February was warmer than the historic average, and there were more precipitations from October to April. As a result, these conditions allowed us to produce red wines of vivid colours, high acidity, moderate alcohol content, and good fruity intensity.

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## VINIFICATION

Grapes were harvested during April and transported to the winery where they were softly crushed and deposited in stainless steel tanks for their fermentation. This took place at temperatures that varied between 26 and 28°C, with two or three daily pumpovers. Since the grapes for this wine come from different vineyards, the period of post-fermentative maceration of each lot varied from 12 to 25 days. One third of the wine was aged for eight months in French and American oak barrels to allow for rounder tannins and a good texture on the palate. Once the final blend was completed, it was stabilized and softly filtered before bottling.

## WINEMAKER'S COMMENTS

Of deep and attractive ruby-red colour, this Cabernet Sauvignon shows a good balance between its aromas of fresh fruits such as cherries and strawberries, and those of tobacco and spices on the nose. Its good concentration, juiciness and acidity stand out on the palate, which, combined with its firm tannins, deliver a wine with pleasant ending.