



ESTATE *Series*
CABERNET SAUVIGNON
2014



VINEYARDS

D.O.: Maipo and Aconcagua Valley

Grapes for our Estate Series Cabernet Sauvignon are sourced from our vineyards 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. 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.

VINTAGE NOTES

The 2014 vintage produced great quality fruit due to low yields and dry growing conditions experienced in the spring and summer months. Wide thermal amplitudes between day and night slowed the ripening of the grapes enabling them to preserve their vivid colours, freshness, aroma, and an elegant acidity.

WINEMAKING NOTES

Grapes were harvested in mid April and transported to the winery where they are crushed and deposited in stainless steel tanks for fermentation. Grapes macerate from 12 to 25 days depending on the vineyard lot. One third of final blend is aged for eight months in oak barrels to allow rounder tannins and good texture in the palate..

TASTING NOTES

Deep and attractive ruby-red colour. Aromas of fresh fruit such as cherries and strawberries are complemented with black pepper, cassis flavors and hints of spice with its firm tannins, deliver a wine with a long pleasant ending.

FOOD PAIRING

Enjoy especially with beef, lamb, chicken, chocolate desserts and cheeses.

TECHNICAL INFORMATION

COMPOSITION: 100% Cabernet Sauvignon

ALCOHOL: 13.5%

PH: 3.54

RESIDUAL SUGAR: 2.68 g/l

TOTAL ACIDITY: 5.05 g/l (in tartaric acid)

ERRAZURIZ

VINOS DE FAMILIA DESDE 1870