



ESTATE *Series*

CHARDONNAY

2015



VINEYARDS

D.O.: Casablanca Valley

The grapes for our Chardonnay Estate Series come from our vineyards in the Casablanca Valley, a cool climate area on the northwestern side of Chile's coastal range less than 30 kilometers from the Pacific Ocean. Pacific breezes and early morning fog, make this property ideal for producing cool climate varietals such as Chardonnay.

VINTAGE NOTES

Warm temperatures in spring and lower than average rainfall resulted in an early start to this challenging yet balanced 2015 vintage. The conditions produced an early harvest, with overall small to normal berry sizes giving excellent flavour concentration and structure to the wine.

WINEMAKING NOTES

Grapes were picked at a low temperature and taken to the winery where they were whole-cluster pressed. The fermentation took 10 to 15 days at 14^o-17^oC. 20% of the must was fermented in fourth-and fifth-use French oak barrels. Since the aim was to achieve the characteristic fresh aromas and flavours of Chardonnay, these wines did not undergo malolactic fermentation.

TASTING NOTES

Intense aromas of tropical fruit such as pineapple and passion fruit are interwoven with light toasty oak notes. Fresh and expressive fruit, this Chardonnay has a beautiful texture and good depth. Its vivid acidity makes it a fresh and juicy wine, with a long and persistent finish.

FOOD PAIRING

Enjoy with chicken, light pasta dishes, grilled fish and all kinds of seafood.

TECHNICAL INFORMATION

COMPOSITION: 100% Chardonnay

ALCOHOL: 13.5%

PH: 3.1

RESIDUAL SUGAR: 2.4 g/l

TOTAL ACIDITY: 6.69 g/l (in tartaric acid)

ERRAZURIZ

VINOS DE FAMILIA DESDE 1870