



ESTATE *Series*

SAUVIGNON BLANC

2016

#### VINEYARDS

D.O.: Aconcagua Valley

The grapes for our Estate Series Sauvignon Blanc come from selected vineyards selected vineyards that grow close to the Pacific Ocean's coast in the Aconcagua Region, on rolling hills at an altitude of 100 to 300 meters above sea level. The vineyards are all drip-irrigated and trained to the vertical shoot position. The soils have a thin 40-80 cm deep layer of loamy soil placed over a stratum of clay and metamorphic rock.

#### VINTAGE NOTES

The challenging vintage of 2016 performed different scenarios through the season, with a cool spring and a warmer than average summer. A rainy and cool October was followed by pleasant spring days in November, promoting a healthy flowering and fruit set. At the beginning of the summer temperatures gradually increased, reaching during January temperatures higher than the historical averages. February was warm, with oncoming sunny weather interspersed with cool morning fog, prevailing through to the end of the growing season. All of this conditions delivered wines of outstanding vivacity and character.

#### WINEMAKING NOTES

Grapes were handpicked between March 8th and April 4th and taken to the winery where they were pressed. The must was clarified for 36 hours at a temperature between 8 - 10°C, and then fermented in stainless steel tanks at 14°-16°C during 15 to 20 days. Once the final blend was finished, it was softly filtered prior to bottling.

#### TASTING NOTES

Yellow straw color with greenish and silver hues. On the nose, this Sauvignon Blanc displays citrus aromas, along with some herbal notes and cantaloupe. Consistent with the nose, the palate displays aromas of tangerine skin, grapefruit, plus some tropical fruits and herbal notes. A wine with a refreshing acidity, great depth and persistence.

#### FOOD PAIRING

Enjoy with fish oysters, seafood and summer salads.

#### TECHNICAL INFORMATION

COMPOSITION: 100% Sauvignon Blanc

ALCOHOL: 13%

PH: 3.26

RESIDUAL SUGAR: 1 g/L

TOTAL ACIDITY: 6.48 g/L (in tartaric acid)



ERRAZURIZ

VINOS DE FAMILIA DESDE 1870