



ESTATE *Series*

SHIRAZ

2014



VINEYARDS

D.O.: Aconcagua Valley

The grapes for our Estate Series Shiraz were rigorously selected from our vineyards in the Aconcagua Valley. The Mediterranean climate in this zone features moderately warm summer days and fresh evening breezes. The high daytime-night time temperature oscillation in the weeks leading up to the harvest triggers high concentrations of polyphenols, which intensifies the colour of the wines.

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 were crushed and deposited in stainless steel tanks for their fermentation. Post-fermentative maceration of each lot varied from 10 to 25 days. One third of the wine was aged for 8 months in oak barrels, which helped round out the flavour and lend a sweet sensation on the palate.

TASTING NOTES

Vibrant purplish-red colour with inviting aromas of fresh red fruits and sweet spices complemented by a backdrop of floral notes. The palate is firm, fresh, and lively with tannins that lend structure to this young wine and lead to a long and pleasing finish.

FOOD PAIRING

Lamb chops, barbecued meats and grilled vegetables.

TECHNICAL INFORMATION

COMPOSITION: 100% Shiraz

ALCOHOL: 13.5%

PH: 3.66

RESIDUAL SUGAR: 2.79 g/l

TOTAL ACIDITY: 5.94 g/l (in tartaric acid)

ERRAZURIZ

VINOS DE FAMILIA DESDE 1870