



ESTATE *Series*

SHIRAZ

2015



VINEYARDS

D.O.: Aconcagua Valley

The grapes for our 2015 Shiraz were selected from our vineyards in the Aconcagua Valley. The Mediterranean climate in this zone features moderately warm summer days and fresh evening breezes.

VINTAGE NOTES

The warm spring temperatures and lower-than the historic average-precipitation resulted in an early harvest for the 2015 vintage, and although it was a challenging season, the final outcome was very well balanced. Despite the early harvest, the grapes were small to normal, which resulted in wine with excellent concentration and flavour with tremendous structure.

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 obtain a subtle 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, barbequed meats and grilled vegetables.

TECHNICAL INFORMATION

COMPOSITION: 95% Shiraz 5% Viognier

ALCOHOL: 13.5%

PH: 3.62

RESIDUAL SUGAR: 2.55 g/l

TOTAL ACIDITY: 5.8 g/l (in tartaric acid)

ERRAZURIZ

VINOS DE FAMILIA DESDE 1870