



ERRAZURIZ

VINOS DE FAMILIA DESDE 1870



THE EXPERTS' CHOICE

Estate

Shiraz 2022

VINEYARDS

APPELLATION: Aconcagua Valley

The grapes for our Estate Shiraz were selected from our vineyards in the Aconcagua Valley. In this area, the Mediterranean climate has moderately hot days in summer, with cool evening breezes.

VINTAGE NOTES

A slightly warm season, with high acidity and colour intensity, delivering concentrated wines with ripe tannins and an acidity that adds freshness and elegance. The season was considered one of the five driest in the last 100 years, with only 64 mm of rainfall, compared to the historical average of 128 mm. Despite the low rainfall, yields were generally stable. The sum of this season's conditions resulted in concentrated red wines, with intense colour and ripe tannins, with acidity that adds freshness and elegance.

WINEMAKING NOTES

The grapes for this wine were harvested by hand early in the morning and then brought to the winery, where they were destemmed, crushed and deposited in stainless steel tanks. 20% of the wine was aged in oak barrels for 7 months to achieve round tannins.

TASTING NOTES

Estate Reserva Shiraz has a ruby red colour with violet highlights. The nose presents notes of red and black fruits such as blueberries and plums, with soft floral notes reminiscent of lavender. The palate is dominated by cherry, blackberry and blueberry notes framed by attractive sweet spice and pastry notes. It has good acidity with tannins of good length on the palate. It has good volume and medium persistence.

TECHNICAL INFORMATION

ALCOHOL:

14%

PH:

3.47

TOTAL ACIDITY:

5.73 g/L (in tartaric acid)

RESIDUAL SUGAR:

3.08 g/L

AGEING:

7 months in French oak barrels.

