



ACONCAGUA ALTO
Cabernet Sauvignon
 2013



VINEYARDS

APPELLATION: Aconcagua Valley

The grape for our Aconcagua Alto Cabernet Sauvignon comes primarily from our Max I, II, and V vineyards in the Aconcagua Valley. The soils at Max I and II are of colluvial origin and have a clay-loam texture with 70% stones, while the soils at Max V are of alluvial origin with a loam to clay-loam texture with 50% stones. The special nutritional and drainage conditions of these soils limit plant vigour and force the vines to concentrate on fruit production, and with proper yield control, the grapes develop tremendous concentration of aromas and flavours. The balance that the plants achieve over the years allows the grapes to reach their optimal quality in an increasingly harmonious manner.

VINTAGE NOTES

A superb growing season characterized by its cool conditions, particularly in the northern and coastal areas of Chile. Spring was marked by cool temperatures and rains concentrated in the month of October that recharged the soils and provides enough water for the plants to grow well early on. Elegance and balance are the key descriptors of this season, with fine grain tannins, great colors and long finish. Cabernet Sauvignon show intense fruit, with a perfect balance between freshness and structure.

WINEMAKING NOTES

Grapes were hand harvested, carefully inspected, crushed, and deposited into stainless steel tanks for alcoholic fermentation at 24°-28°C with three daily pumpovers. The new wine remained on its skins for optimal extraction of tannins and colour. Total maceration time was 7-39 days, depending on the development of the individual lot. The wine was then aged for 12 months in French oak barrels, 10% of which were new.

TASTING NOTES

Intense and fresh aromas of red and black fruits accompanied by lightly spicy notes such as black pepper and dill. The palate offers good structure and body with a juicy sensation attributed to the freshness of its acidity. Intense fruit flavours and fine, polished tannins not only make this a very pleasing wine to drink, but one that is easy to pair with a variety of foods as well.

TECHNICAL INFORMATION

COMPOSITION: 85% Cabernet Sauvignon, 7% Petit Verdot, 8% Cabernet Franc

ALCOHOL: 14%

PH: 3.45

RESIDUAL SUGAR: 3.2 g/L

AGING: 12 months in French oak barrels, 10% of which were new.

TOTAL ACIDITY: 6.11 g/L (in tartaric acid)

ERRAZURIZ

VINOS DE FAMILIA DESDE 1870