

# ERRAZURIZ

VINOS DE FAMILIA DESDE 1870

## Sauvignon Blanc ACONCAGUA COSTA 2013

<b>Appellation:</b>	Aconcagua Valley
<b>Vineyard:</b>	Manzanar
<b>Composition:</b>	100% Sauvignon Blanc
<b>Alcohol:</b>	13° v/v.
<b>pH:</b>	3,25
<b>Total Acidity:</b>	7,15 g/l (tartaric acid)
<b>Residual Sugar:</b>	1,24 g/l



### VINEYARDS

The grapes for our 2013 Aconcagua Costa Single Vineyard Sauvignon Blanc came from our Manzanar Vineyard, located just 12 km from the Pacific Ocean. This property has hillsides that range from 100 to 300 metres above sea level and present an average heat summation of 1,191 Degree Days during the growing season with an average January temperature of 18.4°C. These extraordinary characteristics are ideal for cool-climate varieties such as Sauvignon Blanc. The vineyards are drip irrigated and trellised to vertical shoot position on soils with a thin layer (40–80 cm) of loam over another layer of clay and metamorphic slate-type rock (schist). Sixty hectares of Sauvignon Blanc clones 1, 107, 242, and 376 were planted in 2005 and another 20 hectares were planted in 2009.

**Climate:** Rainfall is restricted to the winter months. Summer days are moderately warm with morning fog and cool breezes in the afternoon.

**Soil:** Thin layer of loam over another layer of clay and metamorphic rock (schist).

### VINTAGE NOTES

**Harvest Date**  
20 March – 5 April

**Historic Averages**  
Heat Summation (Oct.–Apr): 1,250 Degree Days  
Average Temperature (October–April): 16.5°C  
Daily Temp. Oscillation (Oct.–April): 13.8°C  
Annual Precipitation : 354 mm

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ACONCAGUA COSTA

## 2013

### VINIFICATION

The grapes were manually picked in the early morning hours and transported to the cellar, where 100% were destemmed, chilled, crushed, and pressed. To preserve the aromatic potential in the wine, all of the must was fermented in stainless steel tanks at temperatures that fluctuate between 13° and 15°C using yeasts that were especially selected for their ability to heighten aromatic compounds at cold temperatures. Special care was taken at every stage of the process to prevent the grapes and must from coming into contact with oxygen in order to preserve the wine's natural freshness. The lots remained on their lees for 3 months to gain greater texture and volume on the palate.

### WINEMAKER'S COMMENTS

Light greenish-yellow in colour. The nose shows outstanding complexity and elegance, with an aromatic blend of citrus, herbal, and tropical notes with a touch of green chilli pepper, tomato leaf, fresh-cut grass, white citrus flowers, guayaba, and passion fruit. The palate offers a complexity of flavours, but is particularly striking for its linearity, depth, and minerality, all framed within a profile of freshness due to its excellent acidity.