ERRAZURIZ
VINOS DE FAMILIA DESDE 1870

Rosé
ESTATE SERIES
2014

Apellation: Central Valley
Composition: 100% Cabernet Sauvignon
Alcohol: 12%
pH: 3,16
Total Acidity: 5.91 g/L (in tartaric acid)
Residual Sugar: 2.82 g/L

VINEYARDS

The grapes for our 2014 Cabernet Sauvignon Rosé were carefully sourced from different blocks in our Central Valley vineyards, one of the most important wine regions for growing world-class red varieties. The vines are drip irrigated and planted to high density on very well drained sandy soils of northern exposure. The climate in this area is characterized by cool nights and warm days, which allows the fruit to ripen more slowly than in other sectors within the same valley. This produces grapes of great quality with intense colour, pleasing fruity character, and well-balanced structure.

VINIFICATION

The grapes were picked at their ideal level of ripeness and then destemmed, crushed, and deposited in stainless steel tanks where they underwent a 24-hour pre-fermentative cold maceration. Once the must had reached the desired colour, 5–10% was drained off of each tank and centrifuged for greater limpidity. It was then fermented with a minimal presence of oxygen at 12º-15ºC. Once fermentation was finished, the wine was stabilized, filtered, and bottled.

HARVEST

The 2013-2014 season was moderately warm. Compared to last season, both the maximum and minimum average temperatures were lower between October and January; February was warmer than the historic records, and there were more precipitations during the whole period, and therefore, yields were moderately lower.

WINEMAKER'S COMMENTS

Of bright and light pink colour, our 2014 Rosé Estate Series shows intense aromas of red fruits such as strawberries and sour cherries along with a subtle note of roses and white peaches. On the palate it has a fresh acidity, with flavours that reflect its aromas. It feels round and soft, and finishes with an aftertaste of wild strawberries.