

ERRAZURIZ

VINOS DE FAMILIA DESDE 1870

Carmenere

ESTATE SERIES

2013

Denomination of Origin:	Rapel Valley
Varieties:	100% Carmenere
Alcohol:	13,5% v/v
pH:	3,56
Total Acidity:	5,04 g/l (tartaric acid)
Residual Sugar:	2,3 g/l



VINEYARD

The grapes for our 2013 Carmenere Estate Series were rigorously selected from our vineyards in the Rapel Valley, whose regional climate is characterized by rainy winters and dry summers. The vineyard is planted on the deep clay-loam soils that characterize the terroir in Chile's central zone. The vines are trellised to vertical shoot position and are drip irrigated, which allows for strict control for low and well-balanced production.

VINTAGE NOTES

The 2012-2013 season was fresh, especially in the northern areas, with rainfall in spring. The heat summation between October and April was lower in all regions. The great difference with the past season was marked by a lower average of the maximum temperatures from October to January, as well as by a lower average of the minimum temperature from October to December. February was warmer than the historic average, and there were more precipitations from October to April. As a result, these conditions allowed us to produce red wines of vivid colours, high acidity, moderate alcohol content, and good fruity intensity.

VINIFICATION

Grapes were harvested during April and transported to the winery where they were softly crushed and deposited in stainless steel tanks for their fermentation. This took place at temperatures that varied between 26 and 28°C, with three daily pumpovers. Since the grapes for this wine come from different vineyards, the period of post-fermentative maceration of each lot varied from 10 to 34 days. One third of the wine was aged for eight months in French and American oak barrels to allow for rounder tannins and a good texture on the palate. Once the final blend was completed, it was stabilized and softly filtered before bottling.

WINEMAKER'S COMMENTS

Of deep cherry-red colour with violet hues, this wine shows aromas of black fruits, such as blackberries and figs, and spicy notes of nutmeg and pepper that combine well with those of chocolate and violets, making a powerful blend. It has a good structure on the palate, fresh acidity and kind tannins, with a nice and persistent ending.