



## ESTATE *Series*

### PINOT NOIR

2014



#### VINEYARDS

D.O.: Aconcagua Valley

The grapes for our Estate Series Pinot Noir were rigorously selected from our vineyards in the Aconcagua Valley. The Mediterranean climate in this zone features moderately warm summer days and fresh evening breezes. The high daytime-night time temperature oscillation in the weeks leading up to the harvest triggers high concentrations of polyphenols, which intensifies the colour of the wines

#### VINTAGE NOTES

The 2014 vintage produced great quality fruit due to low yields and dry growing conditions experienced in the spring and summer months. Wide thermal amplitudes between day and night slowed the ripening of the grapes enabling them to preserve their vivid colours, freshness, aroma, and an elegant acidity.

#### WINEMAKING NOTES

The grapes for our Estate Series Pinot Noir 2014 were harvested, double sorted, destemmed and crushed, and then placed into open-top stainless steel tanks. The wine completes a total of 12 to 18 days of maceration, according to the specific characteristics of each lot. 50% of the wine was racked afterwards into used French oak barrels where it underwent malolactic fermentation and was kept for 8 months.

#### TASTING NOTES

Aromas of red fruits, such as strawberries, red cherries and plums. The wine feels juicy and fresh on the palate, yet with an elegant structure and bright acidity.

#### FOOD PAIRING

Enjoy with chicken, light pasta dishes, grilled fish and all kinds of seafood.

#### TECHNICAL INFORMATION

COMPOSITION: 100% Pinot Noir

ALCOHOL: 13.5%

PH: 3.5

RESIDUAL SUGAR: 2.55 g/l

TOTAL ACIDITY: 6.5 g/l (in tartaric acid)

## ERRAZURIZ

VINOS DE FAMILIA DESDE 1870