



SINGLE VINEYARD

Sauvignon Blanc
2014



VINEYARDS

APELLATION: Casablanca Valley

The grapes for this Sauvignon Blanc come from the La Escultura vineyard, located in the Casablanca Valley just 32 kilometres from the Pacific Ocean. Warm summer days, morning fog and fresh evening breezes that blow in from the coast, allow for a gradual ripening process of the grapes that helps to preserve their aromas, flavours and acidity. The soil has fine clay and sandy-loam textures, with low vigour potential. The vineyard was planted in 1992 with French clones 242 and 107 and the American clone 1 Davis.

VINTAGE NOTES

The 2013-2014 growing season was moderately warm, with low yields and lower than average rainfall in the winter months followed by a dry spring. Budbreak was delayed due to a cold spell in mid September. Cool growing conditions had the beneficial effect of the extended hang time and slow ripening of the grapes enabling them to preserve fresh character, aromatic intensity and beautiful mineral notes.

WINEMAKING NOTES

Grapes were hand picked in the early morning and carefully transported to the winery, where they are destemmed, crushed and pressed to best preserve their natural acidity. Juice is fermented in stainless steel tanks and aged on the lees for 3 months to enhance texture and volume in the palate.

TASTING NOTES

Expressive and delicately intense on the nose, it offers notes of citric and tropical fruits such as lychee, guava and ripe pear entwined with aromas of tomato leaves and green chili peppers. In the mouth, it shows a vibrant, mouthwatering acidity with a hint of pink grapefruit on the smooth finish.

TECHNICAL INFORMATION

COMPOSITION: 100% Sauvignon Blanc

ALCOHOL: 13.3%

PH: 3.13

RESIDUAL SUGAR: 1.82 g/L

TOTAL ACIDITY: 6.36 g/L (in tartaric acid)

ERRAZURIZ

VINOS DE FAMILIA DESDE 1870