

# ERRAZURIZ

VINOS DE FAMILIA DESDE 1870

## The Blend VALLE DE ACONCAGUA 2011

<b>Denomination of origin:</b>	Aconcagua Valley
<b>Composition:</b>	55% Grenache 28% Mourvedre 10% Syrah (AC) 5% Carignan (Maule) 2% Marsanne
<b>Alcohol:</b>	14° GL
<b>pH:</b>	3.28
<b>Total Acidity:</b>	6,44 g/l (tartaric acid)
<b>Residual Sugar:</b>	2.77 g/l



### VINEYARD

The different varieties of grapes that go into our 2011 The Blend came from specific sectors of our Ocoa and Manzanar vineyards in the Aconcagua Valley. The Max and Ocoa vineyards present a long dry season with moderately warm summer days cooled by evening breezes that enter the valley from the Pacific Ocean. In Ocoa, the vines are planted on rocky soils of alluvial and colluvial origin with low vigour potential, good drainage, and up to 25–30% stones of varying sizes.

In the case of Manzanar, its location just 12 km from the Pacific Ocean results in a heat summation of just 1,250 Degree Days during the growing season. The Syrah planted in the eastern sector of the property faces north to ensure full ripening. The soils present a thin, 40–80 cm upper layer of loam texture over another layer of weathered schist that confers tremendous elegance, minerality, and complexity to the wines. All of these vineyards are trellised to vertical shoot position and drip irrigated. The Carignan grapes come from the Maule Valley, where the soil is granitic-sandy and the climate is Coastal Mediterranean. The bush-trained vines were planted an average of 80–100 years ago and because there is no irrigation available in the area, they are dry farmed.

### VINTAGE NOTES

#### Harvest dates

Grenache: Third week of April  
Mourvèdre: First to third weeks of April  
Syrah: Fourth week of March through the second week of April  
Carignan: Third week of April  
Marsanne: Third week of March

#### Historic Averages:

Average Temperature (Oct–April): 18.7° C  
Daily Temperature Oscillation (Octr–April): 18.2° Celsius  
Annual Rainfall: 250 mm

This season was characterized by the predominance of cold temperatures throughout the entire season and heat summations that were very similar to those of the previous year. The accumulated Degree Days (DD) in January was the lowest in the past three years (278.3 DD). The total heat summation for the season was 1,380 DD, which was 7 DD higher than the previous season, but 67 DD lower than the historic average (1,447 DD).

The weather conditions caused flowering, veraison, and harvest to take place approximately two weeks later than average. Because of the moderate yields, the wines obtained this season present very good colour and aromatic intensity as well as lower alcohol and very good acidity levels, which results in wines that are fresher, juicier, and more vibrant and with excellent aging potential.

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### VINIFICATION

Each of the varieties used in this wine were carefully picked by hand at their optimal oment of ripeness during the months of March and April. The grapes were rigorously inspected on a double selection table and all extraneous plant matter was eliminated to ensure the fruit character of the wine. The must was fermented in stainless steel tanks and 10 hl oak vats at temperatures that fluctuated between 24° and 28°C, depending on the variety, the level of extraction desired, and seasonal conditions such as microbiological load and potential alcohol. The fermentation process included three daily pumpovers with volumes that varied between 0.5 and 1.5 times the capacity of the tanks, in accordance with the desired level of extraction. Total time of skin contact was 6–34 days.

All of the wine was aged for 16 months in second- and third-use French oak barrels. The larger percentage of Grenache delivers notes of red fruits such as cherries along with blackberries, black pepper, black olives, and chocolate. The Mourvèdre contributes colour and excellent acidity, structure, complex aromas, and black fruits. The Syrah lends spicy notes, tension, and nerve thanks to its acidity. The Carignan adds tannic structure, while the Marsanne contributes floral notes that increase aromatic complexity. The sum of all of these components results in a wine that is aromatic, complex, juicy, intense, and very linear, ideal with a variety of dishes and with very good aging potential.

### WINEMAKER'S COMMENTS

A beautiful purplish-red in colour, with a nose that offers fresh fruit aromas that recall raspberries, black cherries, blueberries, blackberries, and black currants. The palate confirms the fruit flavours, showing a tense, fresh, linear, and juicy wine with fine-grained tannins and a mineral finish. This is a very young wine with tremendous aging potential.