



THE BLEND

COLLECTION

2012



VINEYARDS

APPELLATION: Aconcagua Valley

Grapes for The Blend are mainly sourced from specific sectors of our Ocoa and Manzanar vineyards in the Aconcagua Valley. In Ocoa, the vines are planted on rocky soils of alluvial and colluvial origin with low vigour potential, good drainage, and up to 30% rock component. In the case of Manzanar, its location just 12 km from the Pacific Ocean is characterized by its cool climate growing conditions. 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. 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 are dry farmed.

VINTAGE NOTES

The season was overall warm and dry with moderate yields. Compared to previous season, we experienced higher minimum temperatures. Precipitation was nearly non existing, with a total of only 2.4mm. The low yields for some varieties were mainly due to the cool 2011 spring, creating very favourable conditions for flowering and fruit set. Although January is usually the warmest month, this season the highest temperatures were recorded in February and March. Given that canopies were healthy and the berries were still green during these warm months the vines were not adversely affected.

WINEMAKING NOTES

Grapes were hand harvested, carefully inspected, crushed, and deposited into stainless steel tanks and french oak barrels for fermentation using only native yeasts. The new wine remained on its skins for optimal extraction of tannins and colour and later racked to French oak barrels of second and third use.

TASTING NOTES

Expressive and aromatic notes of cherry, strawberry myrtle, bay leaf and final note reminiscent of fresh meat. On the palate, the entry is intense and lush with cherry juice accompanied by balsamic and spicy notes of good complexity with seamlessly well integrated oak providing a lovely structure and lingering finish.

TECHNICAL INFORMATION

COMPOSITION: 50% Grenache, 25% Mourvedre, 15% Syrah, 10% Carignan

ALCOHOL: 14%

PH: 3.26

RESIDUAL SUGAR: 2.17 g/L

AGING: 16 months in French oak barrels

TOTAL ACIDITY: 6.09 g/L (in tartaric acid)

ERRAZURIZ

VINOS DE FAMILIA DESDE 1870