



WILD FERMENT

*Pinot Noir*  
*2013*



#### VINEYARDS

**APELLATION:** Casablanca Valley

The grapes for this Pinot Noir 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 presents fine clay and sandy loam textures with low vigour potential.

#### VINTAGE NOTES

The 2012-2013 season was cold, with abundant rainfall in spring. During January and February, the average minimums were higher than those of the past season and the historic average; both March and April showed lower minimum and maximum temperatures compared to the historic average and to the previous season. Harvest took place 20 days later than last year, and precipitations reached 129 mm, 199% higher than the historic average of 431 mm.

#### WINEMAKING NOTES

Our 2013 Wild Ferment Pinot Noir was made with the native yeasts that are normally present on the skins of the grapes. These yeasts produce a greater combination and proportion of by-products under the demanding conditions imposed by the fermentation process and therefore the wine develops more complex and distinctive aromas and flavours. Prior to fermentation the bunches were gently destemmed, and 70% underwent a 3-7-day cold soak at 8 - 12°C and then allowed to ferment in open top tanks. Total skin contact, including a post-fermentation maceration, was 12 to 15 days. The wine was aged for 10 - 12 months in French oak barrels, 20% of which were new.

#### TASTING NOTES

Ruby red with bright violet nuances, its nose offers red fruits such as cherries, raspberries, and exotic fruits such as feijoa, along with notes of dill and red tobacco against a floral backdrop that recalls roses and lavender. The palate stands out for its red fruit with light notes of toast and nuts such as hazelnuts. This medium- to big-bodied wine features tannins that lend structure and very good acidity in an elegant style with good weight on the palate and a long life ahead in the bottle.

#### TECHNICAL INFORMATION

**COMPOSITION:** 100% Pinot Noir

**ALCOHOL:** 13.5%

**PH:** 3.34

**RESIDUAL SUGAR:** 3.61 g/L

**AGING:** 10 - 12 months in French oak barrels, 20% of which were new

**TOTAL ACIDITY:** 6.5 g/L (in tartaric acid)

**ERRAZURIZ**

VINOS DE FAMILIA DESDE 1870