



WILD FERMENT

Pinot Noir
2014



VINEYARDS

APPELLATION: 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 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, double sorted, softly destemmed and crushed, then placed in open top stainless steel tanks. Prior to fermentation, grapes underwent a 5 to 7 day cold soak at 8°C. For fermentation we use only native yeasts by which the wine develops more complex and distinctive aromas and flavours. Total skin contact, including post fermentation extended maceration, ranged from 10 to 20 days. Final blend is aged for 10 months in French oak barrels, 17% new.

TASTING NOTES

Aromas of wild strawberries, cranberries, savory dried herbs, rosemary and soft touch of earthy mushroom notes lift elegantly from the glass. On the palate, flavors of cherry, raspberry, and pomegranate are framed by fine grained tannins, coastal minerality and bright acidity that culminate in a lengthy finish.

TECHNICAL INFORMATION

COMPOSITION: 100% Pinot Noir

ALCOHOL: 13.5%

PH: 3.51

RESIDUAL SUGAR: 2.19 g/L

AGING: 10 months in French oak, 17% new

TOTAL ACIDITY: 6.23 g/L (in tartaric acid)

ERRAZURIZ

VINOS DE FAMILIA DESDE 1870