

Pinot Noir

ESTATE SERIES

2013

Denomination of Origin:	Aconcagua, Manzanar Vineyard
Composition:	100% Pinot Noir
Alcohol:	13.5% by vol.
pH:	3,46
Total Acidity:	6.35 g/L (in tartaric acid)
Residual Sugar:	2.66 g/L



VINEYARD

The grapes for our 2013 Pinot Noir Estate Series come from the Manzanar vineyard, a 1,047-hectare property of soft rolling hills that reach from 100 to 300 meters above sea level. Located only 12 kilometres from the Pacific Ocean, Manzanar shows a heat summation that ranges from 1,199 degree days in the cooler sectors, to 1,331 degree days in the warmer ones, with an average temperature of 18.4°C in January. These unique conditions are ideal for growing cold climate varieties, such as Pinot Noir. 35 hectares of this variety were planted between 2005 and 2009 with clones 115, 9, 16 and 777 on the vineyard's clay-loam textured soil. This has a depth of 40 centimetres and is placed over a stratum of clay and schist metamorphic rock.

Climate: Rainfall occurs mainly in the winter months; summer days are moderately warm, with morning fogs and cool afternoon breezes.

Soil: A thin layer of loamy texture placed on a rocky-clay base and a metamorphic slate (schist) bedrock.

HARVEST NOTES

Harvest date: from the last week of February to the second week in March

Historic averages:

Average temperature (October – April): 16.5° Celsius

Temperature oscillation (October – April): 13.8° Celsius

Annual rainfall: 354 mm.

This season was colder than the historic average. Spring started with mean temperatures that were lower than the previous season and the historic average. February was the month with the highest heat summation, reaching also the highest average temperature (27.8°C). Heat summation declined from February to April: 6.3% compared to the previous season (1,276 DD) and 1.1% compared to the historic average (1,209 DD).

Due to the season's colder spring condition, bud break extended over a longer period, occurring between August 22 and October 6, considering all varieties.

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VINIFICATION

The grapes for our 2013 Pinot Noir Estate Series were picked by hand and transported in 14-kilo boxes to the winery, where they were sorted on a double selection table, softly destemmed and crushed, and then placed into “open-top” stainless steel tanks. They underwent first a pre-fermentative maceration at low temperature (8° C) for three to six days, followed by the alcoholic fermentation at temperatures that fluctuated between 22 and 28° C, completing a total of 12 to 18 days of maceration, according to the specific characteristics of each lot. 50% of the wine was racked afterwards into used French oak barrels where it underwent malolactic fermentation and was kept for 8 months.

WINEMAKER'S COMMENTS

Of shiny ruby-red colour, our 2013 Pinot Noir Estate Series shows on the nose aromas of red fruits, such as strawberries and cherries along with subtle notes of undergrowth and rosehips. It feels juicy and fresh on the palate, with kind tannins; its long and persistent ending leaves a lasting aftertaste of red fruits and toasted bread.