



ESTATE *Series*

SANGIOVESE

2013



VINEYARDS

D.O.: Aconcagua Valley

The grapes for our Estate Series Sangiovese were rigorously selected from our vineyards in the Aconcagua Valley. The Mediterranean climate in this zone features moderately warm summer days and fresh evening breezes. The high daytime-night time temperature oscillation in the weeks leading up to the harvest triggers high concentrations of polyphenols, which intensifies the colour of the wines

VINTAGE NOTES

The 2012-2013 season was cold, especially in the northern areas, with rainfall concentrated in spring. These conditions produced red wines of vivid colours, high acidity, moderate alcohol levels and good fruit intensity.

WINEMAKING NOTES

Grapes were harvested by the end of April and transported to the winery where they were crushed and deposited in stainless steel tanks for their fermentation. Half of the wine was aged in oak barrels for approximately 6 months, which aided in rounding out the flavours and lending a sweet sensation to the palate.

TASTING NOTES

Of an intense and deep cherry-red colour, this wine shows an interesting blend of aromas, with red fruits such as sour cherries and raspberries, as well as a characteristic note of violets. With fresh and very fruity flavours, it shows a juicy acidity and a structure determined by a very fine and persistent tannic texture that makes it long, deep and with a very noticeable sense of verticality.

TECHNICAL INFORMATION

COMPOSITION: 100% Sangiovese

ALCOHOL: 13.5%

PH: 3.35

RESIDUAL SUGAR: 3.35 g/l

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

ERRAZURIZ

VINOS DE FAMILIA DESDE 1870