



ESTATE *Series*

SANGIOVESE

2014



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 2014 vintage produced great quality fruit due to low yields and dry growing conditions experienced in the spring and summer months. Wide thermal amplitudes between day and night slowed the ripening of the grapes enabling them to preserve their vivid colours, freshness, aroma, and an elegant acidity.

WINEMAKING NOTES

Grapes were harvested by the end of April and transported to the winery where they were softly 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

Purplish-red in colour with an interesting mixture of dried fruit aromas such as dried figs and toasted hazelnuts. Firm, ripe tannins provide structure to the intense palate and the pleasing acidity lends the wine an attractive freshness that extends throughout its long finish.

FOOD PAIRING

Enjoy with marinated lamb, pasta with tomato sauce and mature cheeses.

TECHNICAL INFORMATION

COMPOSITION: 100% Sangiovese

ALCOHOL: 13.5%

PH: 3.35

RESIDUAL SUGAR: 2.77 g/l

TOTAL ACIDITY: 6.13 g/l (in tartaric acid)

ERRAZURIZ

VINOS DE FAMILIA DESDE 1870