



## LATE HARVEST

# Sauvignon Blanc 2014

### VINEYARDS

**APPELLATION:** Casablanca Valley

The grapes for our Sauvignon Blanc Late Harvest come from vines that were planted in 1992 in our La Escultura vineyard. The soil has a sandy-loam texture with a high percentage of stones, which results in low vigour potential in the vineyard. The property is located in the Casablanca Valley, just a few kilometres from the Pacific Ocean. The sea provides a coastal influence that moderates temperatures during the ripening period. The cool ocean breezes that blow into the valley allow the grapes to ripen uniformly and gradually, helping to preserve their aromas and flavours and ensuring good acidity levels.

### 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

This wine is made with grapes that were harvested very late in the season and were significantly affected by noble rot. The alternation of humid and warm periods allows developing the Botrytis, producing in the grapes a higher concentration of sugars, acids and flavours, and a character that reminds of honey, raisins and dried apricots. The grapes for this wine were harvested by hand after a careful selecting of only the most suitable bunches according to the proper amount of noble rot they reached. All bunches were whole-cluster pressed; 60% of the must was fermented in stainless steel tanks and the rest was fermented in second-use French oak barrels. Fermentation process is very slow, and given the must's initial concentration, the wine reaches only a final alcohol level of 12%, preserving still a high content of residual sugar. After fermentation, approximately 40% of the wine was aged for seven months in French oak barrels of second and third use.

### TASTING NOTES

Opulent layers of orange marmalade, kumquat and apricot aromas blend seamlessly with dried fruits, honey and marzipan flavors to create an intense and complex wine with an endless finish. Rich, honeyed sweetness is balanced by perfect acidity.

### TECHNICAL INFORMATION

**COMPOSITION:** 90% Sauvignon Blanc, 10% Gewürztraminer

**ALCOHOL:** 12%

**PH:** 3.03

**RESIDUAL SUGAR:** 101,1 g/L

**AGEING:** 7 months in French oak barrels of second and third use

**ACIDEZ TOTAL:** 8.49 g/L (in tartaric acid)



# ERRAZURIZ

VINOS DE FAMILIA DESDE 1870