

ERRAZURIZ

FAMILY WINES SINCE 1870

Pinot Noir Wild Ferment

ACONCAGUA COSTA

2012

Denomination of Origin:	Valle de Aconcagua
Composition:	100% Pinot Noir
Alcohol:	13,5% v/v
pH:	3,4
Total Acidity:	5,61 g/l (tartaric acid)
Residual Sugar:	2,57 g/l



VINEYARDS

The grapes for our 2012 Aconcagua Costa Wild Ferment Pinot Noir come from our Manzanar Vineyard, a 1,047-hectare property with rolling hills that range from 100 to 300 meters above sea level. Because it is only 12 km from the Pacific Ocean, the heat summation at Manzanar varies from 1,199 Degree Days in the coldest sectors to 1,331 DD in the warmest areas and presents an average temperature in January of 18.4°C. These unique conditions are ideal for growing cold-climate varieties such as Pinot Noir. 35 hectares of Pinot Noir clones 115 and 177 were planted in 2005 and 2009 on soils with a 40-cm layer of clay-loam over a layer of clay and metamorphic rock (schist).

VINTAGE NOTES

Harvest Date: First week of March

Historic Averages

Heat Summation (Oct.–Apr.): 1,250 Degree Days

Average Temperature (October–April): 16.3°C

Daily Temp. Oscillation (October–April): 13.8°C

Annual Precipitation: 354 mm

This season was warmer than the previous three, and exceptionally, the warmest month was February rather than January, with an average high temperature of 26°C. Heat summations for the months of March and April were similar to those of the previous season and reached a total of 1,276 DD. Precipitation was concentrated in October 2011, and the total from October to April was just 32.3 mm, which resulted in a healthy harvest, although the lack of water required irrigation from the property's reservoir. Due to the year's warm conditions, the grapes loaded sugars quickly during the ripening period and earlier than in past years, which resulted harvesting 10–12 days earlier to conserve proper acidity and varietal expression characteristic of our Pinot Noir.

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VINIFICATION

Our 2012 Aconcagua Costa Wild Ferment Pinot Noir was made with the native yeasts that are normally present on the skins of the grapes. These yeasts produce a greater combination and proportion of by-products under the demanding conditions imposed by the fermentation process and therefore develop complex and distinctive aromas and flavours. The freshly picked bunches were carefully destemmed and underwent a 5–7-day cold soak at 5°C prior to being fermented in open top tanks at 22°–28°C. Total skin contact, including a post-fermentation maceration, was 12 to 18 days. The wine was aged for 12 months in French oak barrels, 15% of which were new.

WINEMAKER`S COMMENTS

Clean ruby red in colour, our 2012 Aconcagua Costa Wild Ferment Pinot Noir offers classic varietal typicity with intense aromas that recall red fruits such as cherries, raspberries, and strawberries, along with a bit of rose hip and a light floral touch. The palate is fresh, tense, vibrant, elegant, and mineral, with tremendous character, smooth tannins, and extended persistence, all of which portend excellent longevity in the bottle.