



ESTATE *Series*

CARMENERE

2014



VINEYARD

D.O.: Aconcagua Valley

The grapes for our Estate Series Carmener 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 wine.

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 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. One third of the wine was aged for eight months in French oak barrels to allow for rounder tannins and a good texture on the palate. Once the final blend was completed, it was stabilized and softly filtered before bottling.

TASTING NOTES

Of deep cherry-red colour with violet hues, this wine shows aromas of black fruits, such as blackberries and figs, and spicy notes of nutmeg and pepper that combine well with those of chocolate and violets, making a powerful blend. It has a good structure on the palate, fresh acidity and kind tannins, with a nice and persistent ending.

FOOD PAIRING

Enjoy with red meats, especially lamb, pastas and cheeses

TECHNICAL INFORMATION

COMPOSITION: 100% Carmener

ALCOHOL: 13.5%

PH: 3.61

RESIDUAL SUGAR: 5.79 g/l

TOTAL ACIDITY: 2.11 g/l (in tartaric acid)

ERRAZURIZ

VINOS DE FAMILIA DESDE 1870