



ESTATE *Series*

FUMÉ BLANC

2015



VINEYARDS

D.O.: Aconcagua Valley

The grapes for our Estate Series Fumé Blanc come from selected vineyards selected vineyards that grow close to the Pacific Ocean's coast in the Aconcagua Region, on rolling hills at an altitude of 100 to 300 metres above sea level. The vineyards were planted with clones 1, 107, 376 and 242; they are all drip-irrigated and trained to the vertical shoot position. The soils have a thin 40-80 cm deep layer of loamy soil placed over a stratum of clay and metamorphic rock.

VINTAGE NOTES

Warm temperatures in spring and lower than average rainfall resulted in an early start to this challenging yet balanced 2015 vintage. The conditions produced an early harvest, with overall small to normal berry sizes giving excellent flavour concentration and structure to the wine.

WINEMAKING NOTES

Grapes were picked by hand and taken to the winery where they were carefully destemmed, crushed and pressed. The must was lightly clarified and fermented in stainless steel tanks at 12°-14°C. Fermentation took between 15 to 20 days, and the resulting wine was then separated in different lots that stayed in touch with their lees during three months to intensify its distinctive fruit character and develop a nice texture. Once the final blend was finished, it was stabilized and softly filtered prior to bottling.

TASTING NOTES

Fragrant tropical aromas of melon, papaya and passion fruit are mingled with subtle citrus notes. Intense and refreshing, this Fumé Blanc shows vibrant acidity and a juicy, elegant finish.

FOOD PAIRING

Enjoy with cold meats, salads, seafood and sushi.

TECHNICAL INFORMATION

COMPOSITION: 100% Sauvignon Blanc

ALCOHOL: 13.5%

PH: 3.2

RESIDUAL SUGAR: 2.3 g/L

TOTAL ACIDITY: 6.75 g/L (in tartaric acid)

ERRAZURIZ

VINOS DE FAMILIA DESDE 1870