



THE BLEND

COLLECTION

2013



VINEYARDS

APPELLATION: Aconcagua Valley

The grapes that go into The Blend were primarily selected from specific sectors of our Ocoa and Manzanar Vineyards in the Aconcagua Valley. The Ocoa Vineyard is planted on rocky soils of colluvial origin with low vigour potential, good drainage, and up to 30% stones. The Manzanar Vineyard is located just 12 kilometres from the Pacific Ocean, which lends it cold-climate conditions. The soils have a thin, 40-80-centimetre top layer with a clay-loam texture over decomposing schist.

VINTAGE NOTES

The 2013 vintage will be remembered as an exceptional one, characterized by cooler conditions with average temperatures and heat summation that are lower than the historic average. The low temperatures and absence of precipitation enabled the grapes to ripen slowly and result in fresh and vibrant wines with tremendous fruit intensity.

WINEMAKING NOTES

The grapes were hand picked into 12-kg boxes and inspected on a double selection table to eliminate any extraneous plant matter and imperfect grapes. Fermentation took place in stainless steel tanks, exclusively with native yeasts. Each lot was racked to French oak barrels (10% new, 90% second and third use) and aged for 16 months.

TASTING NOTES

Bright ruby-red leaning toward violet, The Blend offers expressive notes of cherries, strawberries, and fresh raspberries with subtle floral aromas that recall violets framed by a touch of spice that lends complexity to the fresh nose. The palate is lineal, nervy, and fresh, with fine tannins that provide structure and support for this wine with good cellaring potential.

TECHNICAL INFORMATION

COMPOSITION: 45% Grenache, 28% Syrah, 15% Mourvèdre, 12% Carignan

ALCOHOL: 14%

PH: 3.35

RESIDUAL SUGAR: 1.97 g/L

AGING: 16 months in French oak barrels (10% new, 90% second and third use).

TOTAL ACIDITY: 6.50 g/L (in tartaric acid)

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VINOS DE FAMILIA DESDE 1870