



ESTATE *Series*

CARMENERE

2016



VINEYARDS

APELLATION: Aconcagua Valley

The grapes for our Estate Series Carmener were 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, intensifying the color of the wine.

VINTAGE NOTES

The 2016 vintage was characterized for being cooler than average. It began with a cold, rainy winter, and towards the end of November, temperatures shifted, with pleasant spring days. Throughout the season, we could observe the effects of moderate climate conditions in our vineyards, managing to produce sophisticated, balanced wines that display elegantly the fresh maturity of the grapes.

WINEMAKING NOTES

Grapes were harvested by the end of April and transported to the winery, where they were crushed and deposited in stainless steel tanks for their fermentation. 70% of the wine was aged for seven months in French oak barrels to allow rounder tannins and a good texture on the palate. Once the final blend was completed, it was stabilized and filtered before bottling.

TASTING NOTES

Ruby-red color with a high layer of violet hints, the nose displays red pepper notes, with some sweet tones reminiscent of figs and cranberry, all framed by toasted notes and some clove. The palate is spicy, with notes of black fruits, figs, graphite and red pepper. A wine whose structure and texture highlight the typical appearance of the variety with fine-grained tannins, with a very smooth and pleasant palate.

FOOD PAIRING

Enjoy with red meats, especially lamb, pastas and cheeses

TECHNICAL INFORMATION

COMPOSITION: 85% Carmener, 13% Syrah, 2% Petit Syrah

ALCOHOL: 13,5%

PH: 3,68

RESIDUAL SUGAR: 2,7 g/L

TOTAL ACIDITY: 5,61 g/L

ERRAZURIZ

VINOS DE FAMILIA DESDE 1870