



## ESTATE *Series*

### CHARDONNAY

2014



#### VINEYARDS

**D.O.:** Casablanca Valley

The grapes for our 2014 Chardonnay Estate Series come from our vineyards in the Casablanca Valley, a cool climate area on the northwestern side of Chile's coastal range less than 30 kilometers from the Pacific Ocean. Pacific breezes and early morning fog, make this property ideal for producing cool climate varietals such as Chardonnay

#### 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 the ripening of the grapes enabling them to preserve their vivid colours, freshness, aroma, and an elegant acidity.

#### WINEMAKING NOTES

Grapes were picked at a low temperature and taken to the winery where they were whole-cluster pressed. The fermentation took 10 to 15 days at 14<sup>o</sup>-17<sup>o</sup>C. 20% of the must was fermented in fourth-and fifth-use French oak barrels. Since the aim was to achieve the characteristic fresh aromas and flavours of Chardonnay, these wines did not undergo malolactic fermentation.

#### TASTING NOTES

This Chardonnay from Casablanca shows a pale but bright yellow colour with golden hues. On the nose, its aromas of tropical fruits such as pineapple and passion fruit are intense and combine with subtle notes of white flowers and brioche that come from its aging in oak barrels. Creamy and soft, it replicates its aromas on the palate. Its vivid acidity makes it a fresh and juicy wine, with a long and persistent ending.

#### FOOD PAIRING

Enjoy with chicken, light pasta dishes, grilled fish and all kinds of seafood.

#### TECHNICAL INFORMATION

**COMPOSITION:** 100% Chardonnay

**ALCOHOL:** 13%

**PH:** 3.16

**RESIDUAL SUGAR:** 3.26 g/l

**TOTAL ACIDITY:** 6.92 g/l (in tartaric acid)

## ERRAZURIZ

VINOS DE FAMILIA DESDE 1870