



THE BLEND

COLLECTION

2012

VINEYARDS

APELLATION: Aconcagua Valley

The grapes that went into this wine came from our vineyard in Ocoa, 50 kilometres from the Pacific Ocean in the middle of the Aconcagua Valley. This vineyard has a drier climate and a higher daily temperature oscillation than those in the coastal sectors. The average annual temperature is 15°C. Precipitation increases in accordance with the altitude and ranges from 250 to 300 mm. The soils are of colluvial origin and were formed by deposits of rocks and sediments washed down the mountains. They are composed of a rather shallow layer of loam texture that lies atop a layer of subsoil that is also loam, but that has 30% stone content. Due to its texture, it has excellent drainage and moderate vigour, which generates a balanced distribution of the vine canopies.

VINTAGE NOTES

The 2011-2012 season was warm and dry with moderate yields. It differed from the previous season in that the average maximum and minimum temperatures were higher in February and March and in having less precipitation from October through April, which resulted in the very good health of the grapes.

WINEMAKING NOTES

The grapes were picked early in the morning and carefully transported to the winery in small, 14-kg boxes. The fruit did not undergo a pre-fermentation cold maceration but was sent immediately to the be whole cluster pressed and lightly decanted prior to fermentation. Each variety was vinified separately, and 40% of the total must was fermented in second- and third-use French oak barrels. The remaining must was fermented in stainless steel tanks at temperatures that fluctuated between 12° and 15°C using yeasts that were especially selected for their ability to heighten aromatic compounds under low temperature conditions. This wine remained in the stainless steel tanks and French oak barrels for 6 months, and 61% of the total underwent malolactic fermentation.

TASTING NOTES

A beautiful pale yellow in colour, this wine's moderate aromatic intensity offers tremendous elegance and complexity. Nutty and dried fruit aromas typical of Roussanne and Marsanne are accompanied by sweet floral notes of acacia and honeysuckle. The long, linear, and mineral palate has a phenolic load that lends structure and a slight bitterness that reflects the Viognier in the blend. Mandarin orange and other citrus flavours appear on the long and pleasing finish.

TECHNICAL INFORMATION

COMPOSITION: 50% Marsanne, 38% Roussanne, 12% Viognier

ALCOHOL: 13%

PH: 3.08

RESIDUAL SUGAR: 1.96 g/L

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



ERRAZURIZ

VINOS DE FAMILIA DESDE 1870