



THE BLEND

COLLECTION

2015



VINEYARDS

APPELLATION: Aconcagua Valley

The grapes for this wine were sourced from our vineyard in Ocoa, located in the intermediate sector of the Aconcagua Valley, at about 50 kilometres from the Pacific Ocean. The area features a drier climate and a larger thermal oscillation than the coastal sectors. The annual average temperature reaches 15° Celsius, and rainfall increases according to the altitude, fluctuating from 250 to 300 millimetres. The soils are of colluvial origin, formed by tailings and mud deposits. They are composted by a shallow strata of loamy texture placed over a subsoil matrix, also of loamy texture, with 30% of stone content. This allows excellent drainage and produces low vigour potential, generating a balanced distribution of the vine's canopy.

HARVEST NOTES

Due to the warm spring temperatures and to lower than average rainfall, the 2015 harvest started earlier, and, while challenging, it was well balanced. Although it was ahead of time, vines produced small to normal-sized berries, which allowed us to produce wines with excellent flavour concentration and great structure.

WINEMAKING NOTES

The grapes were harvested during the early hours of morning and carefully transported in small 14-kilo boxes to the winery. They did not undergo cold maceration prior to fermentation, but were immediately whole cluster pressed, and the juice was slightly decanted before fermenting. Each variety was vinified separately and 35% of all the must was fermented in French oak barrels of second or third use. The rest of the juice was fermented in stainless steel tanks at temperatures that fluctuated between 12 and 15° C with yeasts that were specially selected for their ability to enhance aromatic compounds under low temperature conditions.

TASTING NOTES

Of beautiful pale yellow colour, this wine shows medium aromatic intensity, great elegance and complexity. The typical aromas of Roussanne and Marsanne stand out, with notes of dried fruits with shades of acacia and wild flowers, in addition to a sweet profile of quince. It feels long, lineal and mineral on the palate, with a good structure and slight bitter hints that speak of the presence of Viognier in the blend. New flavours of a more citric profile of mandarines became apparent in its long aftertaste.

TECHNICAL INFORMATION

COMPOSITION: 60% Marsanne, 26% Roussanne, 14% Viognier

ALCOHOL: 13,5%

PH: 3,22

RESSIDUAL SUGAR: 1,97 g/L

TOTAL ACIDITY: 7,5 g/l (in tartaric acid)

ERRAZURIZ

VINOS DE FAMILIA DESDE 1870