



SINGLE VINEYARD

Pinot Gris
2015



VINEYARDS

APPELLATION: Aconcagua Costa

The grapes for our Aconcagua Costa Pinot Gris come from the Manzanar vineyard, located barely 7.5 miles from the Pacific Ocean. Planted by Errazuriz in 2005 and in 2009, the soil is thin layer of loamy texture and placed on a base of clay and metamorphic rock (slate/schist), providing the mineral notes present in the wines that are grown in these vineyards.

VINTAGE NOTES

Warm temperatures in spring and lower than average rainfall resulted in an early start to this challenging yet balanced 2015 vintage. The conditions produced an early harvest, with overall small to normal berry sizes giving excellent flavour concentration and structure to the wine.

WINEMAKING NOTES

Grapes were hand picked in the early morning and carefully transported to the winery, where they are destemmed, crushed and pressed to best preserve their natural acidity. 80% of the final blend is fermented in stainless steel tanks and aged on the lees for 3 months ensuring multilayers of aromas and flavours, the remaining 20% of the blend is aged in used French Oak barrels.

TASTING NOTES

Fresh and expressive, this Pinot Gris has elegant citrus aromas of grapefruit and tangerine, complemented by floral flavors. On the palate, the wine balances zesty crispiness with a hint of minerality, it's rich and polished, with a seamless aftertaste.

TECHNICAL INFORMATION

COMPOSITION: 100% Pinot Gris

ALCOHOL: 13.5%

PH: 3.3

RESIDUAL SUGAR: 1.12 g/L

TOTAL ACIDITY: 6.9 g/L (in tartaric acid)

AGEING: 20% of the blend is aged in used French Oak barrels

ERRAZURIZ

VINOS DE FAMILIA DESDE 1870