



SINGLE VINEYARD

*Sauvignon Blanc*  
*2016*



#### VINEYARDS

**APPELLATION:** Casablanca Valley

The grapes for this Sauvignon Blanc come from the La Escultura vineyard, located in Casablanca Valley just 32 kilometers from the Pacific Ocean. Warm summer days, morning fog and fresh evening breezes that blow in from the coast, allow for a gradual ripening process of the grapes that helps to preserve their aromas, flavors and acidity. The soil has fine clay and sandy-loam textures, with low vigor potential. The vineyard was planted in 1992 with French clones 242 and 107 and the American clone 1 Davis.

#### VINTAGE NOTES

The challenging vintage of 2016 performed different scenarios through the season, with a cool spring and a warmer than average summer. A rainy and cool October was followed by pleasant spring days in November, promoting a healthy flowering and fruit set. At the beginning of the summer temperatures gradually increased, reaching during January temperatures higher than the historical averages. February was warm, with oncoming sunny weather interspersed with cool morning fog, prevailing through to the end of the growing season. All of these conditions delivered wines of outstanding vivacity and character.

#### WINEMAKING NOTES

Grapes were handpicked in the early morning on March 31st and carefully transported to the winery, where they are crushed and pressed to best preserve their natural acidity. Juice is fermented in stainless steel tanks between 14° and 16°C from 15 to 20 days.

#### TASTING NOTES

This Sauvignon Blanc displays a beautiful pale yellow color with greenish hues. The nose is dominated by a citrus character that reminds of grapefruit, lemon and subtle notes of passion fruit and guava, followed by herbal notes. The palate displays citrus notes, some passion fruit and herbal notes that evokes tomato leaf and lemongrass. Great volume, rounded and tense, with amazing volume and long finish.

#### TECHNICAL INFORMATION

**COMPOSITION:** 100% Sauvignon Blanc

**ALCOHOL:** 13%

**PH:** 3.27

**RESIDUAL SUGAR:** 1.02 g/L

**TOTAL ACIDITY:** 6.7 g/L (in tartaric acid)

**ERRAZURIZ**

VINOS DE FAMILIA DESDE 1870