



ESTATE *Series*

CHARDONNAY

2017



#### VINEYARDS

D.O.: Casablanca Valley

The grapes for our 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 varieties such as Chardonnay.

#### VINTAGE NOTES

After a winter within the historical ranges in temperatures and precipitations, mild and dry conditions followed during the months of August and September. As a result, higher temperatures and dry soils, bud break arrived earlier this season. As spring and summer unfolded, we experienced dry conditions along with steady warm temperatures, particularly during November and January, leading to ideal conditions for an optimal flowering, fruit set and veraison, and a healthy crop. During the spring months when we experienced a higher heat summation of nearly 8% more than historical records, that favored a healthy flowering and fruit set, and was followed by a milder summer. March blessed us with a relief in the overall warm temperatures of the summer, allowing the grapes to gently continue ripening, while preserving their acidity and freshness.

#### 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 displays a beautiful yellow straw color with greenish hues. On the nose, it reveals intense aromas of tropical fruit such as pineapple and passion fruit, framed by light toasty oak notes. Fresh and expressive, this Chardonnay has a beautiful texture and good depth. Its vivid acidity makes it a fresh and juicy wine, with a long and persistent finish.

#### TECHNICAL INFORMATION

COMPOSITION: 100% Chardonnay

ALCOHOL: 13,5%

PH: 3,16

RESIDUAL SUGAR: 1,41 g/L

TOTAL ACIDITY: 6,21 g/L

**ERRAZURIZ**

VINOS DE FAMILIA DESDE 1870