



ESTATE *Series*

PINOT NOIR

2016



VINEYARDS

D.O.: Aconcagua Valley

The grapes that go into our Estate Series Pinot Noir were selected from vineyards in the Aconcagua Valley. The Mediterranean climate in the sector presents moderately warm summer days with cool evening breezes.

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

The grapes for our Estate Series Pinot Noir 2016 were picked, destemmed, crushed, and deposited into open-topped stainless steel tanks for fermentation. 50% of the wine was later aged in French oak barrels for 7 months.

TASTING NOTES

The wine presents delicate aromas of red fruits such as strawberries, cherries, and plums. It is fresh and juicy on the palate, with elegant structure and bright acidity.

FOOD PAIRING

Enjoy with light pastas, fish, and all types of shellfish.

TECHNICAL INFORMATION

COMPOSITION: 100% Pinot Noir

ALCOHOL: 13.5%

PH: 3.5

RESIDUAL SUGAR: 2.45 g/l

TOTAL ACIDITY: 5.45 g/l (in tartaric acid)

ERRAZURIZ

VINOS DE FAMILIA DESDE 1870