



LATE HARVEST

Sauvignon Blanc
2017



VINEYARDS

APELLATION: Casablanca Valley

The grapes for our Sauvignon Blanc Late Harvest come from vines that were planted in 1992 in our La Escultura vineyard. The soil has a sandy-loam texture with a high percentage of stones, which results in low vigour potential in the vineyard. The property is located in Casablanca Valley, near the Pacific Ocean. The coastal influence moderates temperatures during the ripening period, while the cool ocean breezes blow into the valley allowing the grapes to ripen uniformly and gradually, helping to preserve their aromas and flavours and ensuring good acidity levels.

VINTAGE NOTES

The 2017 vintage was characterized by a mild and dry winter, followed by a very sunny and warm summer, finalized by an early harvest. As a result the vintage blessed us with wines with sophistication that beautifully balance fruit concentration, structure and depth mainly given the season's particularly low yields. The wines of 2017 have an immense sense of purity, minerality, intensity and structure.

WINEMAKING NOTES

This wine is made with grapes that were handpicked very late after a careful selection of only the most suitable bunches according to the proper amount of noble rot they reached. All bunches were whole-cluster pressed; 60% of the must was fermented in stainless steel tanks and the rest was fermented in second-use French oak barrels. After fermentation, approximately 60% of the wine was aged during 10 months in French oak barrels of second and third use.

TASTING NOTES

Bright and beautiful yellow gold color. Lively aromas of papayas, honey, ripe apricot, almonds and walnuts jump right at you and are complemented with fresh citrus and pastry notes. Its entrance is pleasant soft and velvety, accompanied by a refreshing acidity that gives balance and promises a lovely persistence for years to come.

TECHNICAL INFORMATION

COMPOSITION: 100% Sauvignon Blanc

ALCOHOL: 12%

PH: 3.17

RESIDUAL SUGAR: 100 g/l

AGEING: 10 months in French oak barrels

(5% new, 60% in second and third use oak barrels)

TOTAL ACIDITY: 7.62 g/l

ERRAZURIZ

VINOS DE FAMILIA DESDE 1870