

ERRAZURIZ

FAMILY WINES SINCE 1870

Carmenere SINGLE VINEYARD 2012

Denomination of Origin:	Aconcagua Valley
Vineyard:	Viñedo Max V
Composition:	100% Carmenere
Alcohol:	14,0% v/v
pH:	3,41
Total Acidity:	5,74 g/l (tartaric acid)
Residual Sugar:	2,13 g/l



VINEYARD

The grapes for our 2012 Single Vineyard Carmenere come from the Max V vineyard, located 560 metres above sea level in the Aconcagua Valley. This vineyard has deep soils of alluvial origin with a loam to sandy-loam texture and 50% stone content. The vines were planted in 1992 and are trellised to vertical shoot position. The region has a Mediterranean climate characterised by a long dry season and rainfall concentrated in the winter. Summer days are moderately warm and cooled by gentle breezes that enter the valley from the Pacific Ocean. Carmenere is a late-ripening variety, which makes good canopy management essential for proper maturation. Foliage is managed to allow sunlight to reach the fruiting zone to help ripening and heighten fruit aromas and flavours.

VINTAGE NOTES

Harvest Date: First and second weeks of May.

Historic Averages:

Average Temperature (Oct–April): 18.9°C / 66°F

Daily Temperature Oscillation (October–April): 18.5°C / 33.3°F

Annual Precipitation: 250 mm / 9.8 in

The 2011–2012 season was warm with average yields. Total heat summation was 1,621 Degree Days (DD), which is 128 DD more than the previous season and 200 DD more than the average of the last three seasons. As a result, the physiological stages of the vines took place 7–15 days earlier than in the previous season. Rainfall was scant this season, with just 2.4 mm, compared to 20.2 mm in the 2010–2011 season. The wines from this vintage show very good colour, smooth tannins, intense aromas, ripe fruit, and moderate acidity levels.

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SINGLE VINEYARD

2012

VINIFICATION

The grapes were hand picked and taken to the cellar for inspection on a double selection table to eliminate any extraneous plant matter or defective berries that could alter the final quality of the wine. The grapes were then crushed and the must deposited into stainless steel tanks for fermentation at 24°–28°C with aerated pumpovers to help the polymerization of the reactive tannins and help set the colour. The process was completed in 18–30 days. The wine was racked directly to French oak barrels, 35% of which were new, where it underwent malolactic fermentation and was aged for a total of 12 months.

WINEMAKER'S COMMENTS

Deep purplish-red in colour, our 2012 Single Vineyard Carmenère presents red fruit aromas with spicy notes of paprika, saffron, black pepper, nutmeg, and anise. The rich acidity initiates a good attack on the well-balanced, juicy palate that recalls black fruits such as blueberries, plums, and figs over a spicy base. Fine-grained tannins lead to a moderately persistent finish with subtle notes of mocha. This is a complex and elegant wine that promises long life in the bottle.