



THE BLEND

COLLECTION

2016



VINEYARDS

APPELLATION: Aconcagua Valley

The grapes for this wine were sourced from our vineyard in Ocoa, located in the intermediate sector of the Aconcagua Valley, at about 50 kilometres from the Pacific Ocean. The area features a drier climate and a larger thermal oscillation than the coastal sectors. The annual average temperature reaches 15° Celsius, and rainfall increases according to the altitude, fluctuating from 250 to 300 millimetres. The soils are of colluvial origin, formed by tailings and mud deposits. They are composted by a shallow strata of loamy texture placed over a subsoil matrix, also of loamy texture, with 30% of stone content. This allows excellent drainage and produces low vigour potential, generating a balanced distribution of the vine's canopy.

HARVEST NOTE

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 this conditions delivered wines of outstanding vivacity and character.

WINEMAKING NOTES

The grapes were harvested during the early hours of morning and carefully transported in small 14-kilo boxes to the winery. They did not undergo cold maceration prior to fermentation, but were immediately whole cluster pressed, and the juice was slightly decanted before fermenting. The wines aged for 13 months in french oak barrels, 85% of second and third use and only 15% in new oak.

TASTING NOTES

Of bright yellow color with greenish hue, this interesting white Rhone blend offers a complex and fresh aromatic profile with notes of honey, quince and wild flowers. In the palate, it is loaded with notes of flowers, stone fruit, orange blossom and even some dried fruits. It is juicy, with a bright and lively acidity that allows it to have a long and persistent finish.

TECHNICAL INFORMATION

COMPOSITION: 70% Roussanne, 15% Marsanne, 15% Viognier

ALCOHOL: 12.5%

PH: 3.26

RESIDUAL SUGAR: 1.4 g/L

TOTAL ACIDITY: 6.54 g/L (in tartaric acid)

ERRAZURIZ

VINOS DE FAMILIA DESDE 1870