



ESTATE *Series*

SAUVIGNON BLANC

2017

VINEYARDS

D.O.: Aconcagua Valley

The grapes for our Estate Series Sauvignon Blanc come from selected vineyards selected vineyards that grow close to the Pacific Ocean's coast in the Aconcagua Region, on rolling hills at an altitude of 100 to 300 meters above sea level. The vineyards are all drip-irrigated and trained to the vertical shoot position. The soils have a thin 40-80 cm deep layer of loamy soil placed over a stratum of clay and metamorphic rock.

VINTAGE NOTES

The 2017 vintage in the Aconcagua Valley blessed us with wines with sophistication that beautifully balance fruit concentration, structure and depth mainly given the season's particularly low yields. The season's small crop was marked by its exceptional potential to exceed our expectations given its high concentration and quality, notably healthy conditions in the vines and bright acidity. All of these conditions will preserve the fresh fruit style in winemaking that we seek for, and allow for remarkable concentration, structure and lively fruit flavors to be maintained as the wines age.

TASTING NOTES

Yellow straw color with greenish and silver hues. On the nose, this Sauvignon Blanc displays citrus aromas, along with some herbal notes and cantaloupe. Consistent with the nose, the palate displays aromas of tangerine skin, grapefruit, plus some tropical fruits and herbal notes. A wine with a refreshing acidity, great depth and persistence.

FOOD PAIRING

Enjoy with fish oysters, seafood and summer salads.



TECHNICAL INFORMATION

COMPOSITION: 100% Sauvignon Blanc

ALCOHOL: 13.5%

PH: 3.05

RESIDUAL SUGAR: 1.25 g/L

TOTAL ACIDITY: 5.91 g/L (in tartaric acid)

ERRAZURIZ

VINOS DE FAMILIA DESDE 1870