ERRAZURIZ

VINOS DE FAMILIA DESDE 1870

ESTATE

Cabernet Sauvignon 2017

VINEYARDS

APPELLATION: Maipo Valley and Aconcagua Region

The grapes for our Estate Cabernet Sauvignon come from selected vineyards that grow in the Aconcagua and Maipo Valleys. Vineyards in the Aconcagua Region are close to the Pacific Ocean's coast, on rolling hills at an altitude of 100 to 300 meters above sea level. Of Mediterranean climate, the valley has moderately warm summer days and fresh evening breezes, which allows the development of intense colors and ripe flavors. The Maipo Valley, of Mediterranean climate also, is well known for the fresh morning breezes that blow in from the Andes Mountains, and for the moderate day temperatures that allow grapes to reach perfect ripeness, preserving their acidity and freshness.

VINTAGE NOTES

Grapes were harvested between the end of March and the beginning of April, and taken to the winery where they were pressed and deposited in stainless steel tanks for fermentation. The grapes had a maceration of 12 to 25 days, depending on each lot. The final blend was aged for seven months in French oak barrels in order to obtain rounded tannins and good texture on the palate.

TASTING NOTES

This wine displays an intense ruby red color with violet hues. The nose reveals aromas of red fruit and black fruit with balsamic tones, which complements with notes of vanilla, chocolate, cherry and plums. It has a soft palate, fine-grained tannins, and refreshing acidity.

TECHNICAL INFORMATION

COMPOSITION:
100% Cabernet Sauvignon

ALCOHOL:
13.5%

PH:
3.61

RESIDUAL SUGAR:
2.53 g/L

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