Errazuriz

Crafted by historic Chilean estate Errazuriz, this Carmenere offers a generous, fruit-driven palate lifted by freshness, with notes of graphite, roasted coffee beans and spice adding complexity and table appeal.

ERRAZURIZ

Alcohol :13,50 %

Composition: 100% Carménère

Estate Series Carmenere 2022

Aconcagua Valley, Chile

Region and Vineyards

This wine comes from the **Aconcagua Valley**, one of Chile's classic quality heartlands north of Santiago. Sheltered between the Andes and the Coastal Range, the valley enjoys a **Mediterranean climate** with moderately warm summer days and refreshing evening breezes. In the weeks before harvest, marked day-night temperature swings promote slow, even ripening and encourage high polyphenol accumulation, which in turn deepens colour and builds structure in Carmenere.

The 2022 season was notably **dry and slightly warm**, with just 64 mm of rainfall compared with a historical average of 128 mm. Despite this, yields remained generally stable, while the combination of low rainfall and healthy fruit delivered red wines of impressive concentration and vivid hue. Ripe tannins and naturally bright acidity are hallmarks of the vintage, giving Estate Series Carmenere 2022 both richness and freshness, and underlining the potential of Aconcagua for serious yet approachable reds.

Winemaking

The cuvée is based predominantly on **Carmenere** from estate vineyards in the Aconcagua Valley, hand-picked in the cool of early morning to preserve aromatic purity and acidity. On arrival at the winery, the grapes are destemmed, gently crushed and transferred to stainless-steel tanks. Fermentation in temperature-controlled steel allows the winemaking team to extract colour and flavour steadily while maintaining a clean, fruit-forward profile that highlights the variety's distinctive character.

Post-fermentation, around **70% of the wine is aged in French oak barrels for six to eight months**, with the remaining portion kept in tank to retain lift and juiciness. This partial barrel regime contributes notes of roasted coffee, subtle toast and spice, while rounding the tannins into a fine, velvety texture. Technical figures underline the style: **13.5% alcohol**, total acidity of 5.69 g/L (as tartaric acid), pH 3.64 and modest residual sugar at 2.47 g/L, combining to give a structured yet fresh, food-oriented red.

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Tasting Notes

- **Color:** Deep ruby red with an attractive violet rim, showing excellent intensity and clarity that reflects both the variety and the concentrated 2022 vintage.
- **Aroma:** Expressive nose of red pepper and sweet fig, joined by tones of clove and cranberry, all framed by roasted coffee-bean and subtle toasted oak notes that add depth and warmth.
- **Palate:** Spicy and medium-to-full-bodied, with flavours of black fruits, fig, graphite and bell pepper. Fine-grained tannins give a **very smooth, pleasant mid-palate**, while fresh acidity keeps the finish lively and balanced.

Did you know?

Carmenere is one of the original **Bordeaux** red grapes, thought to have virtually disappeared in Europe after the phylloxera crisis of the 19th century. Cuttings taken to Chile in the 19th century were long mistaken for a local form of Merlot, until French ampelographer **Jean-Michel Boursiquot** identified them correctly as Carmenere in 1994. Today, Chile is the world's leading producer of the variety, and estates like Errazuriz showcase just how expressive and refined this once-"lost" grape can be in the right climate.

Wine Pairing Ideas

- **Grilled rib-eye steak with chimichurri:** The wine's ripe black fruit and roasted coffee notes echo the char of the grill, while its fresh acidity and fine tannins cut through the meat's richness and complement the herbal sauce.
- **Lamb tagine with prunes and mild spices:** Carmenere's combination of dark fruit, fig and gentle clove works beautifully with slow-cooked lamb and sweet dried fruits, while its spice tones mirror the dish's warm aromatics.
- **Smoky chorizo and roasted pepper pasta:** The wine's peppery, spicy palate mirrors the chorizo and roasted peppers, and its supple texture wraps comfortably around tomato-based sauces without overwhelming them.
- **Roast aubergine with cumin and paprika:** For a vegetarian option, the wine's smoky, graphite-tinged character and soft tannins pair seamlessly with charred aubergine and warming spices, enhancing both depth and savouriness.