Errazuriz

A vibrant Estate Sauvignon Blanc that channels the Pacific breeze: bright silver-yellow colour, citrus and guava aromatics, and a sleek, refreshing palate tailor-made for seafood, salads and sunny aperitifs.

ERRAZURIZ

Alcohol :12,50 %

Composition: 100% Sauvignon Blanc

Estate Series Sauvignon Blanc 2024

Aconcagua Valley, Chile

Region and Vineyards

The wine comes from the **Aconcagua Region** in central Chile, one of the country's historic quality heartlands. Here, vineyards lie between the Andes and the **Pacific Ocean**, benefiting from the cold Humboldt Current that funnels cool air inland. This maritime influence tempers the warm Chilean sun, extending the growing season and helping Sauvignon Blanc retain its piercing acidity and aromatic lift.

For the Estate range, Errazuriz sources Sauvignon Blanc from selected **coastal vineyards** in the Aconcagua Valley, planted on rolling hills at around 100-300 metres above sea level. Morning fog and gentle ocean breezes moderate daytime temperatures, while well-drained soils on these slopes naturally limit vigour and concentrate flavour. The result is fruit that combines citrus and fine herbal notes with a subtle tropical profile, providing the backbone for this bright, refreshing style.

Winemaking

This cuvée is **100% Sauvignon Blanc**, harvested from those cool, coastal parcels once optimum aromatic ripeness and natural acidity are in balance. Grapes are picked by hand and brought quickly to the winery, where they are carefully destemmed, crushed and gently pressed. The must is lightly clarified before undergoing a temperature-controlled fermentation in stainless-steel tanks, typically lasting 15 to 20 days. This approach emphasises purity of fruit and preserves the grape's delicate citrus and herbal compounds.

After fermentation, the wine is kept in separate lots on its fine lees for around three months, with gentle lees contact building a subtle creaminess and mid-palate weight without sacrificing freshness. The 2024 release is **unoaked** ("Ageing: No" on the official technical sheet), with an alcohol level of 12.5%, relatively high natural acidity and low residual sugar. The overall impression is a crisp, linear Sauvignon Blanc that balances depth of flavour with a clean, precise finish.

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Tasting Notes

- **Color:** Brilliant pale silver-yellow with greenish reflections, very bright and youthful in the glass, suggesting a fresh, early-bottled style.
- **Aroma:** Expressive nose of lime, tangerine and pink grapefruit, layered with fine herbs (tomato leaf, chive, fresh-cut grass) and a subtle hint of guava and other tropical fruits, giving both zest and exotic charm.
- **Palate:** Light to medium-bodied, very crisp and lively, with citrus (mandarin, lime zest) and guava leading into passion fruit and pineapple. Herbal nuances frame the fruit rather than dominate it, the vibrant acidity driving a long, clean, mouth-watering finish with just a touch of soft, lees-derived smoothness.

Did you know?

Don Maximiano Errázuriz founded Viña Errázuriz in **1870**, when he planted the first French grape varieties in the Aconcagua Valley, at a time when Chilean fine wine was still in its infancy. His belief that "the best wines come from the best land" has guided the estate ever since, now under the Chadwick family, and Errazuriz has become one of Chile's most internationally acclaimed producers, from everyday Estate wines to icons like Don Maximiano and Viñedo Chadwick.

Wine Pairing Ideas

- **Ceviche of sea bass with lime and coriander:** The wine's citrus brightness and herbal notes mirror the marinade, while its high acidity cuts through the dish's natural richness and lifts the delicate fish flavours.
- **Herb-crusted grilled sea bream:** The fine herbal character and refreshing acidity echo the green crust and cleanse the palate from the natural oils of grilled fish, making each bite taste as vivid as the first.
- **Goat's cheese and mixed herb salad:** Tangy goat's cheese loves Sauvignon Blanc; here the wine's zesty citrus and slight tropical sweetness balance the cheese's acidity, while herbal notes tie in seamlessly with fresh leaves and herbs.
- **Pasta with light lemon-cream sauce and peas:** The combination of vibrant acidity and smooth texture works beautifully with a gently creamy sauce, cutting richness yet echoing its silkiness, while green notes complement peas or asparagus.