

Winemaker Notes

DSTNTO 2017 is a young blend of Malbec, Syrah, Carignan and Petit Verdot. With an intense red colour, it is fresh, fruity, and it shows a lot of tension and texture on the palate.

Vineyard

Based in the Colchagua Valley the grapes are from different blocks of the estate. Deep Granitic soil with layers of clay. Very deep colluvial with sandy clay texture. Moderately deep colluvial with clay texture and stones.

Winemaking

This version of DSTNTO 2017 also stands out for its pleasant aroma and flavour intensity achieved through the ancient and distinctive technique of carbonic maceration, that incorporates the use of earthenware amphorae for the first time.

Vintages

The 2017 vintage gave sophisticated wines with a beautiful balance of fruit concentration, structure and depth mainly due to the season's particularly low yields. Notably healthy conditions in the vines and bright acidity helped to preserve the fresh fruit style of Errazuriz's winemaking, allowing for remarkable concentration and structure and lively fruit flavours.

Food match

Casseroles/Stews



Grapes

45% Malbec
30% Syrah
15% Petit Verdot
10% Carignan

Alcohol by volume

12.5%

Residual Sugar

1.6 g/l

pH

3.42

Total Acidity

6.21 g/l

Vegetarian

Yes

Vegan

Yes

Drink

Now to 2 years

Tasting Guide

Tasting note printed

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