

VINEYARDS

APPELLATION: Aconcagua Costa

The grapes for our Aconcagua Costa Chardonnay come from the Manzanar vineyard, located barely 7.5 miles from the Pacific Ocean. Planted by Errazuriz in 2005 and more in 2009, the soil is thin layer of loamy texture and placed on a base of clay and metamorphic rock (slate/schist), providing the mineral notes present in the wines that are grown in these vineyards.

VINTAGE NOTES

Cool temperatures set the stage for what would become a remarkable vintage. The growing season was marked by a cool spring, followed by a warm summer with periods of cooling due to the marine influence and early morning fogs. Although budbreak came earlier than previous years, given the cooler spring, budbreak period was longer across all varieties occurring between August 22nd and October 6th. After veraison (mid January), we enjoyed a long and even ripening phase offering a long window in which to pick. Despite larger yields, the quality was extremely high.

WINEMAKING NOTES

Grapes were hand picked during the early hours of the morning, whole-cluster pressed and cold decanted in stainless steel tanks. The use of native yeasts along with the larger number of strains of yeasts during a wild fermentation contributes greater complexity to the wine. Fermentation took place at $18^{\circ}-22^{\circ}$ C, and approximately 45% of the final blend underwent malolactic fermentation. The wine remained on its fine lees in french oak barrels for ten months.

TASTING NOTES

Aromas of fresh citrus notes followed by passion fruit, guava, and grapefruit are combined with subtle aromas of honey and white flowers. The fruitiness reappears on the palate along with good acidity that lends tremendous freshness. The vertical and linear palate stands out for its minerality, elegance, character, and long ageing potential.

TECHNICAL INFORMATION

COMPOSITION: 100% Chardonnay ALCOHOL: 13% PH: 3.29 RESIDUAL SUGAR: 2.13 g/L AGING: 10 months in French oak TOTAL ACIDITY: 7.3 g/l (tartaric acid)



ERRAZURIZ

VINOS DE FAMILIA DESDE 1870