



## ACONCAGUA COSTA

*Chardonnay*  
*2016*

### VINEYARD

**APELLATION:** Aconcagua Costa

The grapes for our Aconcagua Costa Chardonnay are sourced from the Aconcagua Costa vineyard, located 12 kilometers from the Pacific Ocean. Planted by Viña Errázuriz in 2005 and 2009, the soil is composed by a 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

The challenging vintage of 2016 performed different scenarios through the season, with a cool spring and a warmer than average summer. A rainy and cool October was followed by pleasant spring days in November, promoting a healthy flowering and fruit set. At the beginning of the summer temperatures gradually increased, reaching during January temperatures higher than the historical averages. February was warm, with oncoming sunny weather interspersed with cool morning fog, prevailing through to the end of the growing season. All of this conditions delivered wines of outstanding vivacity and character.

### WINEMAKING NOTES

Grapes were handpicked in the early morning between March 1st and 4th in small boxes and carefully transported to the winery, where they were 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. The juice was fermented in used French oak barrels during 15 to 20 days, and then underwent 50% malolactic fermentation.

### TASTING NOTES

Aconcagua Costa Chardonnay 2016 displays a bright yellow-green color. Expressive aromas of citrus zest and lime are highlighted by dried fruits and lemon tart. The palate is heightened by a compelling coastal minerality, bright pink grapefruit and pear notes. The precise acidity carries brilliantly through the finish.

### TECHNICAL INFORMATION

**COMPOSITION:** 100% Chardonnay

**ALCOHOL:** 13%

**PH:** 3.15

**RESIDUAL SUGAR:** 1.59 g/L

**AGEING:** 10 months in used French oak barrels.

**TOTAL ACIDITY:** 6.51 g/L



**ERRAZURIZ**

VINOS DE FAMILIA DESDE 1870