



ACONCAGUA COSTA

Chardonnay
2017

VINEYARD

APPELLATION: 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 2017 vintage was characterized by a mild and dry winter, followed by a very sunny and warm summer, finalized by an early harvest. As a result the vintage blessed us with wines with sophistication that beautifully balance fruit concentration, structure and depth mainly given the season's particularly low yields. The wines of 2017 have an immense sense of purity, minerality, intensity and structure.

WINEMAKING NOTES

Grapes were handpicked in the early morning between February 14 - March 6th in small boxes and carefully transported to the winery, where they were whole-cluster pressed and cold decanted in stainless steel tanks. Wine is fermented with 100% wild yeasts. 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 27% malolactic fermentation.

TASTING NOTES

Aconcagua Costa Chardonnay 2017 is wonderful expression of our estate terroir. Vivid aromas of lemon peel, white peach and a touch of vanilla. The strong mineral background, a stamp of our Aconcagua Costa estate, balances the richness and crisp acidity giving a superb finish.

TECHNICAL INFORMATION

COMPOSITION: 100% Chardonnay

ALCOHOL: 13%

PH: 3.1

RESIDUAL SUGAR: 1.1 g/L

AGEING: 11 months in used French oak barrels.

TOTAL ACIDITY: 7.3 g/L



ERRAZURIZ

VINOS DE FAMILIA DESDE 1870