



ACONCAGUA COSTA

Chardonnay
2018

VINEYARDS

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 2018 vintage in Aconcagua costa was memorably cold, its heat summation was 15% lower than the historical averages, which was mainly concentrated in the months that preceded the harvest. On the other hand, the absence of rains between November and April provided ideal circumstances to achieve a slow and gentle ripeness, harvesting totally healthy grapes.

WINEMAKING NOTES

Grapes were handpicked in the early morning between february 23rd to march 14th 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 2018 shows a yellow straw color with golden high lights. The expressive aromas of citrus, white peaches and ripe melon, a soft touch of pastry. The palate is reinforced by a convincing coastal minerality, fresh, linear tension in balance with a medium volume, also displaying excellent persistence.

TECHNICAL INFORMATION

ALCOHOL: 13%

PH: 3.17

TOTAL ACIDITY: 7.5 g/L (in tartaric acid)

RESIDUAL SUGAR: 1.53 g/L

AGEING: 11 months in used French oak barrels.

