



## ACONCAGUA COSTA

*Chardonnay*  
*2019*

### VINEYARDS

APPELLATION: Aconcagua Costa

The grapes for Aconcagua Costa Chardonnay 2019 were sourced from the Aconcagua Costa vineyard, located 12 kilometres from the Pacific Ocean. Planted by Viña Errázuriz in 2005 and 2009, the soil is composed of a thin layer of loamy texture and placed on a clay and metamorphic rock (slate/schist), providing the mineral notes present in the wines that are grown in these vineyards.

### VINTAGE NOTES

The 2019 season was dry and warm. It began with a shortfall of rains by the end of winter and beginning of spring. Nonetheless, the absence of rains ensured the splendid conditions of our grapes. The harvest goes earlier as this was a dry season, warmer than historical averages. Our vineyards' quality was demonstrated once again given the climatic fluctuations, droughts and high temperatures, delivering grapes of excellent sanitary conditions and superb concentration, in benefit of preserving the aromas and acidity of the wines.

### WINEMAKING NOTES

Grapes were hand-picked in the early morning between February 19<sup>th</sup> to March 06<sup>th</sup> and carefully transported to the winery, where they were whole-cluster pressed. The use of native yeasts and the larger number of yeasts strains during a wild fermentation contributes greater complexity to the wine. The juice was fermented in used French oak barrels from 15 to 20 days and then underwent 45% malolactic fermentation. Then the wine was aged for 11 months in used French oak barrels.

### TASTING NOTES

Aconcagua Costa Chardonnay 2019 shows a yellow-straw colour with greenish highlights. On the nose, has expressive aromas of citrus, white peaches, pineapple and melon, all framed by soft notes of dried fruit. The palate is dominated by a citrus profile, accompanied by soft notes of tropical fruits and pastries. It is fresh, deep and long on the palate. It shows tension and creaminess in a delicate balance that makes this wine to have great persistence and elegance.

### TECHNICAL INFORMATION

ALCOHOL: 13%

PH: 3.07

TOTAL ACIDITY: 7.83 g/L (in tartaric acid)

RESIDUAL SUGAR: 1.64 g/L

AGEING: 11 months in used French oak barrels.

