



## ACONCAGUA COSTA

*Chardonnay*

*2021*

### VINEYARDS

APPELLATION: Aconcagua Costa

The grapes for our Aconcagua Costa Chardonnay are obtained from the Aconcagua Costa Vineyard, 12 kilometres from the Pacific Ocean. It was planted by Viña Errázuriz in 2005 and 2009 on soils composed of metamorphic rock of volcanic origin of slate type, adding mineral notes to the wine.

### VINTAGE NOTES

Even though the winter was slightly less rainy than the average, starting the season regularly. Spring continued normally to cold in September and October, with cloudy days in November and December causing shoots to grow rapidly. The cloudy days and drizzle in January made the harvest uncertain and distant. The canopy management improved the ventilation of the bunches, and the good temperatures in March allowed to reach the level of maturity. These climatic conditions favoured the production of grapes with higher acidity and excellent concentration of aromas, resulting in wines with vibrant acidity, juiciness and very expressive on the nose.

### WINEMAKING NOTES

The grapes were hand-picked in the morning then pressed whole-cluster. The wine was fermented in used French oak barrels. Approximately 45% of the final blend underwent malolactic fermentation. The wine remained in contact with its lees while ageing for 11 months in used French oak barrels, and 10% in foudres.

### TASTING NOTES

Aconcagua Costa Chardonnay 2021 has a yellow-straw colour with greenish hues. The nose unfolds citric aromas, sweet cucumber and dried fruits. The palate is dominated by a citrus profile that recalls grapefruit, accompanied by touches of nuts and almonds. It is a fresh, deep, linear wine of great tension and minerality, making it a complex and elegant wine.

### TECHNICAL INFORMATION

ALCOHOL: 13%

PH: 3.15

TOTAL ACIDITY: 8.18 g/L (in tartaric acid)

RESIDUAL SUGAR: 2.34 g/L

AGEING: 11 months in used French oak barrels, and 10% in foudres.

