

THE EXPERTS' CHOICE

Aconcagua Costa *Chardonnay 2022*

VINEYARDS

APPELLATION: Aconcagua Costa

The grapes for our Aconcagua Costa Chardonnay are sourced from the Aconcagua Costa vineyard, located 12 kilometres from the Pacific Ocean. It was planted by Viña Errázuriz in 2005 and 2009 in a volcanic metamorphic rock soil of slate type, providing mineral notes to the wine.

VINTAGE NOTES

A dry, slightly cool season with low yields delivered healthy grapes and wines of great concentration and structure. The 2021-22 season was one of the five driest in the last 100 years. During October, the spring was slightly warmer than usual; however, November and December had more cloudy and cooler days, delaying the vineyard phenology by a week to ten days. January had enough sunny days to achieve good colour and ripeness, while February and March were cooler than the historical average, favouring a gradual ripening and preserving the acidity of the grapes.

WINEMAKING NOTES

The grapes were harvested by hand in the morning and pressed with whole bunches. Fermentation took place in used French oak barrels. Approximately 45% of the final blend underwent malolactic fermentation. The wine was kept in contact with its lees while aged 11 months in used French oak barrels, and 10% in foudres.

TASTING NOTES

Aconcagua Costa Chardonnay has a straw yellow colour with golden highlights. The nose displays citrus aromas reminiscent of tangerines and lemon, plus some ripe pears, pineapple and white flowers, framed by soft notes of dried fruits and marzipan. The citrus profile dominates on the palate, making it a fresh and crisp wine, accompanied by flavours reminiscent of almonds and soft touches of brioche. It is a wine of good breadth on the entry, however it shows verticality and depth, with an acidity that enhances its freshness and nerve.

TECHNICAL INFORMATION

ALCOHOL:
13.5%

PH:
3.01

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

RESIDUAL SUGAR:
2.12 g/L

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

