



ACONCAGUA COSTA

Pinot Noir
2017



VINEYARDS

APPELLATION: Aconcagua Costa

The grapes for the Aconcagua Costa Pinot Noir are sourced from our Aconcagua Costa vineyard, located barely 7.5 miles from the Pacific Ocean. This vineyard was planted by Viña Errázuriz in 2005 and 2009. The climate is Mediterranean, acquiring cold weather conditions thanks to its proximity to the sea. The soil has 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 hand picked, double sorted, destemmed and crushed, then placed in open top stainless steel tanks. Before starting the fermentation process, 65% of the grapes underwent a 3 to 6 day cold soak at 8°C. For fermentation we use only native yeasts, by which the wine develops complex and distinctive aromas and flavours. Total skins contact, including post fermentation maceration, was 12 to 20 days. Final blend is aged for 11 months in French oak barrels, 20% new and 70% of second and third use, while the remaining 10% was aged in concrete vats.

TASTING NOTES

Beautiful cherry red with rubi flashes. This Pinot Noir has exuberant notes of crushed cherries, rosehip, mulberries and red currants with hints of lavender and all spice. Medium-bodied, the palate is juicy with fresh red fruit, floral notes, and subtle earthy notes along with sweet spice and an aftertaste reminiscent of nuts and pastries. Well structured yet very elegant, the fruit and floral notes struck through with intense mineral notes, recalling the chalky soils typical of its terroir. A Pinot Noir of excellent balance and length, with a fresh tension and outstanding persistence.

TECHNICAL INFORMATION

COMPOSITION: 100% Pinot Noir

ALCOHOL: 13%

PH: 3.3

RESIDUAL SUGAR: 1.83 g/L

AGEING: 11 months in French oak barrels, 20% new and 70% used; the remaining 10% was aged in concrete vats.

TOTAL ACIDITY: 6.5 g/L (in tartaric acid)

ERRAZURIZ

VINOS DE FAMILIA DESDE 1870