



ACONCAGUA COSTA

Pinot Noir
2019



VINEYARDS

APPELLATION: Aconcagua Costa

The grapes for Aconcagua Costa Pinot Noir 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 between February 26th and 28th, double sorted, and crushed, then placed in open-top stainless steel tanks (15% whole-clusters). Before starting the fermentation process, the grapes underwent a 3 to 5 days cold soak at 8° Celsius. Fermentation was carried out with native yeasts only, by which the wine develops complex and distinctive aromas and flavours. Complete skins contact including post-fermentation maceration was 12 to 20 days. The final blend is aged for 13 months in French oak barrels, 15% new.

TASTING NOTES

Aconcagua Costa Pinot Noir 2019 has a limpid ruby red colour with beautiful violets flashes. It is very intense on the nose, showing red fruits as raspberries, accompanied by floral notes that remind of rosehip, all framed by spices and a smoky note. The palate is dominated by fresh red fruits and floral notes with soft balsamic touches. It has excellent structure, tension and freshness, with polish and round tannins that make it a lovely wine.

TECHNICAL INFORMATION

ALCOHOL: 13.5%

PH: 3.47

TOTAL ACIDITY: 5.98 g/L (in tartaric acid)

RESIDUAL SUGAR: 2.12 g/L

AGEING: 13 months in French oak barrels, 15% new.