



VINOS DE FAMILIA DESDE 1870

VINEYARDS

APPELLATION: Aconcagua Costa

The grapes for our Aconcagua Costa Sauvignon Blanc come from the Manzanar vineyard, located barely 7.5 miles from the Pacific Ocean. Planted by Errazuriz in 2005 and in 2009, the soil is 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

Warm temperatures in spring and lower than average rainfall resulted in an early start to this challenging yet balanced 2015 vintage. The conditions produced an early harvest, with overall small to normal berry sizes giving excellent flavour concentration and structure to the wine.

WINEMAKING NOTES

Grapes were hand picked in the early morning and carefully transported to the winery, where they are destemmed, crushed and pressed to best preserve their natural acidity. Juice is fermented in stainless steel tanks and aged on the lees for 3 months ensuring multilayers of aromas and flavours.

TASTING NOTES

Elegant citrus aromas of citrus and tropical fruits are complemented with notes of peaches and subtle hints of herbs. On the palate, this Sauvignon Blanc features a juicy acidity and refreshing fruit providing a balanced flavour profile and elegant mineral carácter. The finish is fresh, zesty and lingering.

TECHNICAL INFORMATION

COMPOSITION: 100% Sauvignon Blanc

ALCOHOL: 13.5%

PH: 3.18

residual sugar: 1.08 g/L

TOTAL ACIDITY: 7.6 g/L (in tartaric acid)

