



## ACONCAGUA COSTA

*Sauvignon Blanc*  
*2016*



### VINEYARDS

**APPELLATION:** Aconcagua Costa

The grapes for our Aconcagua Costa Sauvignon Blanc come from the Manzanar vineyard, located barely 12 kilometers from the Pacific Ocean. Planted by Errazuriz in 2005 and in 2009, the soil is composed by 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 challenging vintage of 2016 performed different scenarios through the season, with a cool spring and a warmer than average summer. A rainy and cool October was followed by pleasant spring days in November, promoting a healthy flowering and fruit set. At the beginning of the summer temperatures gradually increased, reaching during January temperatures higher than the historical averages. February was warm, with oncoming sunny weather interspersed with cool morning fog, prevailing through to the end of the growing season. All of this conditions delivered wines of outstanding vivacity and character.

### WINEMAKING NOTES

Grapes were hand picked in the early morning between March 8th and 28th in small boxes and carefully transported to the winery, where they were destemmed, crushed and pressed to best preserve their natural acidity. Then, the juice is fermented in stainless steel tanks and aged in the lees for three months, ensuring multiple layers of aromas and flavors.

### TASTING NOTES

Intense and multilayered, the nose is dominated by citrus aroma, mango, honeysuckle, lemon and touches of dry honey. Rich and zesty, the flavors are reminiscent of the aromas with additional fresh white peach and herbal notes. The strong mineral background balances the richness giving a superb elegance.

### TECHNICAL INFORMATION

**COMPOSITION:** 100% Sauvignon Blanc

**ALCOHOL:** 13%

**PH:** 3.25

**RESIDUAL SUGAR:** 1 g/L

**TOTAL ACIDITY:** 6.7 g/L (in tartaric acid)

# ERRAZURIZ

VINOS DE FAMILIA DESDE 1870