



### VINEYARDS

APPELATTION: Aconcagua Costa

The grapes for our Aconcagua Costa Sauvignon Blanc are sourced from the Aconcagua Costa vineyard, located 12 kilometers from the Pacific Ocean. Planted by Viña Errázuriz in 2005 and 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 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 in the early morning between February 27th and March 2nd in small boxes and carefully transported to the winery. A portion of the fruit (20%) goes directly to whole-cluster pressing to obtain greater elegance in the palate, while the remaining 80% is 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

Of a yellow-straw color with beautiful greenish hues, this Sauvignon Blanc displays on the nose a citric profile that reminds of mango, mandarin and grapefruit skin, all framed by the herbal profile that characterizes the variety. The palate offers a refreshing entrance, while the citrus and herbal notes are harmonically balanced. A wine with great persistence, leaving a mineral sensation that is prolonged in an elegant finish.

## TECHNICAL INFORMATION

**COMPOSITION:** 100% Sauvignon Blanc

**ALCOHOL:** 13.5%

**PH:** 3.2

RESIDUAL SUGAR: : 1.1 g/L

TOTAL ACIDITY: 6.72 g/L (in tartaric acid)

