



## ACONCAGUA COSTA

*Sauvignon Blanc*  
*2018*



### VINEYARDS

**APPELLATION:** Aconcagua Costa

The grapes for Aconcagua Costa Sauvignon Blanc 2018 were 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 2018 vintage in Aconcagua costa was memorably cold, its heat summation was 15% lower than the historical averages, which was mainly concentrated in the months that preceded the harvest. On the other hand, the absence of rains between November and April provided ideal circumstances to achieve a slow and gentle ripeness, harvesting totally healthy grapes.

### WINEMAKING NOTES

Grapes were handpicked during the early morning between March 19<sup>th</sup> and 20<sup>th</sup> and carefully transported to the winery. 20% of the grapes was whole-cluster pressed 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 fermented in stainless steel tanks and 5% of the wine was aged in new French oak barrels.

### 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 citrus and herbal notes unfold with great harmony across a fresh and excellent balance. A wine with great persistence, delivering a mineral sensation that is prolonged in an elegant finish.

### TECHNICAL INFORMATION

**ALCOHOL:** 13.5%

**PH:** 3.17

**TOTAL ACIDITY:** 6.41 g/L (in tartaric acid)

**RESIDUAL SUGAR:** 1.3 g/L