



## ACONCAGUA COSTA

*Sauvignon Blanc*  
*2019*



### VINEYARDS

**APPELLATION:** Aconcagua Costa

The grapes for Aconcagua Costa Sauvignon Blanc 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 during the early morning between March 08<sup>th</sup> and 15<sup>th</sup> and carefully transported to the winery. The 30% of the grapes were whole-cluster pressed to obtain more remarkable 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.

### TASTING NOTES

Of a yellow-straw colour 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%

**PH:** 3.18

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

**RESIDUAL SUGAR:** 1.38 g/L