ACONCAGUA COSTA

Sauvignon Blanc 2020

VINEYARDS

APPELLATION: Aconcagua Costa

The grapes for Aconcagua Costa Sauvignon Blanc 2020 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

Undoubtedly a very challenging 2020 season, presenting the driest winter of the last 50 years. The vineyards in the Aconcagua Costa had to endure an intense hydric marathon to accomplish ripeness. Warm temperatures, especially in springtime, ended the season with a slightly colder March and April. Moderate crop yield and abundant irrigation in summer helped maintain the freshness and quality of the vines.

WINEMAKING NOTES

Grapes were hand-picked during the early morning between February 25th and March 07th 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 with herbal and green apple notes. The palate is dominated by the citric aroma that reminds of mandarin, grapefruit and lemon skin, and fruit aromas that recall green apple, all framed by herbal notes with a refreshing profile and excellent balance. It has medium-high volume with a fresh and balanced entrance and superb persistence, showing a mineral sensation that is prolonged in an elegant finish.

TECHNICAL INFORMATION

ALCOHOL: 13%
PH: 3.2
TOTAL ACIDITY: 6.8 g/L (in tartaric acid)
RESIDUAL SUGAR: 1.63 g/L

ERRAZURIZ
VINOS DE FAMILIA DESDE 1870