ERRAZURIZ

VINOS DE FAMILIA DESDE 1870

150 AÑOS

THE EXPERTS' CHOICE

Aconcagua Costa
Sauvignon Blanc 2022

VINEYARDS

Appellation: Aconcagua Costa

The grapes for the Aconcagua Costa Sauvignon Blanc are 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

A dry and slightly cold season with low yields delivered healthy grapes and wines with tremendous concentration and structure. The 2021–2022 season was one of the driest in the past 100 years, with just 98 mm of rainfall between January and December 2021. The historic average was 300 mm, but after two dry years (2019 and 2021), it has dropped to 228 mm, with less than 100 mm of rainfall per year.

WINEMAKING NOTES

Grapes were hand-picked and carefully transported to the winery during the early morning. A 50% of the grapes were whole-cluster pressed to obtain more remarkable elegance in the palate, while the remaining 50% is destemmed, crushed and pressed to best preserve their natural acidity. Then, 85% of the juice is fermented in stainless steel tanks, the 15% is aged for 6 months, 10% in foudres and 5% in concrete egg.

TASTING NOTES

Aconcagua Costa Sauvignon Blanc 2022 has a straw yellow colour with attractive silver glints. The nose is dominated by a more herbal profile with notes of tomato leaf and mint, followed by fruity tones reminiscent of citrus, pear and green apple. On the palate the herbal notes, green apple and citrus touches are intertwined, generating a set of very good typicity. This year we obtain a blend that manages to balance depth and breadth, it feels creamy, with an excellent acidity that gives it freshness and nerve.

TECHNICAL INFORMATION

Alcohol:
13%

pH:
3.06

Total Acidity:
5.91 g/L (in tartaric acid)

Residual Sugar:
0.9 g/L

Ageing:
15% aged for 6 months (10% in foudres and 5% in concrete egg)