

THE EXPERTS' CHOICE

Aconcagua Costa

Sauvignon Blanc 2023

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

Season of slow maturation and elegant wines, with excellent acidity and minerality. This season began with winter with rainfall 17% above the average, 297 mm, which would be considered rainy since the average is 254 mm. This allowed good vegetative growth and good vigor in our vineyard.

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 has a straw yellow colour with attractive green glints. The nose is dominated by attractive notes of grapefruit and lemon skin, accompanied by herbal notes that reminiscent the freshly cut grass plus something of lemongrass. The palate displays a citrus and herbal profile that intertwines in a very harmonious and balanced wine, It's a wine with minerality and rich texture, complemented by its freshness, verticality and tension, delivering excellent persistence in the mouth.

TECHNICAL INFORMATION

ALCOHOL:

13.5%

PH:

3.19

TOTAL ACIDITY:

6.95 g/L (in tartaric acid)

RESIDUAL SUGAR:

1.88 g/L

AGEING:

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

