



ACONCAGUA COSTA

Syrah
2016

VINEYARDS

APPELLATION: Aconcagua Costa

The grapes for our Aconcagua Costa Syrah are 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 challenging vintage of 2016 performed different scenarios through the season, with a cool spring and a warmer than average summer. A rainy and cool October was followed by pleasant spring days in November, promoting a healthy flowering and fruit set. At the beginning of the summer temperatures gradually increased, reaching during January temperatures higher than the historical averages. February was warm, with oncoming sunny weather interspersed with cool morning fog, prevailing through to the end of the growing season. All of these conditions delivered wines of outstanding vivacity and character.

WINEMAKING NOTES

The grapes were hand picked between March 11th and April 23th and transported to the cellar in boxes of 15 kilos approximately to avoid damaging the fruit, where they were carefully inspected in a sorting table, crushed and deposited in stainless steel tanks, where the grapes underwent the fermentation with its native yeasts only. The total maceration time (skin contact) was 12 to 25 days.

For 16 months, 15% of the wine was aged in new French oak barrels; 75% was aged in second and third use French oak barrels, while the remaining 10% was aged in concrete eggs.

TASTING NOTES

Bright, intense violet red color. On the nose, this wine reveals spicy aromas along with notes of fresh, thyme and bay leaves. On the palate, soft touches of cedar and its spicy profile is framed by notes of fresh black fruit. Soft and elegant tannins as the wine enters the mouth stand out along its refreshing acidity, which shows nerve and juiciness. It is a wine that shows linear, deep and very fine grain tannins.

TECHNICAL INFORMATION

COMPOSITION: 100% Syrah

ALCOHOL: 13.5%

PH: 3.47

RESIDUAL SUGAR: 2.02 g/L

AGEING: 16 months in french oak (15% new barrels, 75% used oak barrels and 10% in concrete eggs).

TOTAL ACIDITY: 6.07 g/L (in tartaric acid)



ERRAZURIZ

VINOS DE FAMILIA DESDE 1870