



ACONCAGUA COSTA

Syrah
2018



VINEYARDS

APPELLATION: Aconcagua Costa

The grapes for the Aconcagua Costa Syrah 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 clay and metamorphic rock (slate/schist) the mineral notes present in the wines that are grown in these vineyards.

VINTAGE NOTES

The unforgettable 2018 season in Aconcagua Costa will be remembered as one of the coldest we have ever recorded in this vineyard, with a heat summation 15% lower than historical averages, mainly concentrated during the months that preceded the harvest. At the beginning of spring, temperatures fluctuated among the standard. Still, from mid-October onwards, the heat summation began to decrease and position below the historical temperatures. January, February and March were even colder, especially the two first months of the year, accompanied by abundant cloudiness. On the other hand, the absence of rains from November to April provided the ideal conditions for a slow and steady ripening process, along with impeccable sanitary conditions of our grapes.

WINEMAKING NOTES

Grapes were hand-picked between March 19th and March 27th and carefully transported to the winery to be inspected, crushed and deposited in stainless steel tanks, 15% whole cluster, for alcoholic fermentation. The total maceration time was between 8 to 20 days. Then the wine was aged for 14 months in French oak barrels, 10% new, and 15% in foudres.

TASTING NOTES

The 2018 vintage of Aconcagua Costa Syrah displays a deep violet red colour. The nose reveals pepper and floral notes that remind of lavender and violets, with soft touches of pastries and nuts. On the palate displays a smooth entrance that recalls incense and a spicy profile, framed by notes of fresh black fruit. It is a wine with persistence and depth with a refreshing acidity, showing nerve and a soft texture with chalky tannins.

TECHNICAL INFORMATION

ALCOHOL: 13.5%

PH: 3.45

TOTAL ACIDITY: 6.02 g/L (in tartaric acid)

RESIDUAL SUGAR: 1.92 g/L

AGEING: 14 months in French oak barrels, 10% new, and 15% in foudres.