



ACONCAGUA COSTA

Syrah
2019



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 a clay and metamorphic rock (slate/schist), providing the mineral notes present in the wines that are grown in these vineyards.

VINTAGE NOTES

The 2019 season was dry and warm. It began with a shortfall of rains by the end of winter and the beginning of spring. Nonetheless, the absence of rains ensured the splendid conditions of our grapes. The harvest goes earlier as this was a dry season, warmer than historical averages. Our vineyards' quality was demonstrated once again given the climatic fluctuations, droughts and high temperatures, delivering grapes of excellent sanitary conditions and superb concentration, in benefit of preserving the aromas and acidity of the wines.

WINEMAKING NOTES

Grapes were hand-picked between March 19th and March 27th and carefully transported to the winery in small boxes of 15 kilos approximately to avoid damaging the grapes. Once there, they were carefully inspected, crushed and deposited in stainless steel tanks, where 30% of the grapes underwent a cold soak for 5 days. Alcoholic fermentation with native yeasts took place in stainless steel tanks, and the total maceration time was between 8 to 20 days; 15% whole clusters. Finally, the wine was aged for 14 months in French oak barrels, 10% new, and 15% in foudres.

TASTING NOTES

The 2019 vintage of Aconcagua Costa Syrah displays a deep purple red colour with blueish hues. The nose reveals aromas of black pepper, incense, blueberries, sour cherry, dill and some delicate floral notes that remind of violets. Simultaneously, the palate presents fresh black and red fruits, enhanced by spicy and balsamic notes that give complexity to the wine. This wine has a linear, long and deep wine with a refreshing acidity that gives nerve, a soft texture with tannins that reminds of chalk.

TECHNICAL INFORMATION

ALCOHOL: 13%

PH: 3.40

TOTAL ACIDITY: 6.56 g/L (in tartaric acid)

RESIDUAL SUGAR: 1.90 g/L

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