



THE EXPERTS' CHOICE

Aconcagua Costa

Syrah 2021

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

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 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.

TASTING NOTES

Aconcagua Costa Syrah 2021 displays a deep, bright purple red. The nose is very floral and fresh with aromas of violets and black fruits such as ripe blackberries with notes of incense and black olive. The palate is fresh with notes of raspberries and blackberries. The palate shows juiciness and freshness, with very delicate and elegant tannins, giving a persistent finish.

TECHNICAL INFORMATION

ALCOHOL:

13.5%

PH:

3.25

TOTAL ACIDITY:

7.27 g/L (in tartaric acid)

RESIDUAL SUGAR:

2.99 g/L

AGEING:

14 months in French oak barrels, 10% new.

