



LA CUMBRE

2021

D.O. ACONCAGUA VALLEY

La Cumbre represents Viña Errázuriz's pioneering spirit when it introduced the Syrah variety to Chile in 1993.

HARVEST NOTES

A moderately cool season with long, slow ripening enabled us to make fresh and elegant wines with intense colour, complex aromas and silky ripe tannins.

Winter presented normal rainfall and gave way to a warm spring. The conditions changed considerably during the summer with numerous cloudy days. Then, at the end of January, abundant rains set off alarms from the Central Valley to the south. In Aconcagua Inland, however, given its location 85 km north of the Central Valley, rainfall was only 21 millimeters, without affecting the health of the fruit.

The months of February and March were slightly cooler, and ripening advanced slowly, but the last rays of sunshine needed to reach the desired ripeness arrived during the final week of March and enabled us to envision a great year for our wines. The season's cooler conditions produced moderate alcohol levels and good phenolic maturation, resulting in well-balanced wines with good colour.

As a result of a season that began with little rain and warm temperatures, but turned cooler mid-season, the grapes had enough time for their tannins to mature. This enabled us to harvest each block at its precise moment of ripeness and ultimately obtain very aromatic wines with intense colours, juicy natural acidity, and smooth, elegant tannins.

This was a season that offered us an excellent combination of weather conditions to show the maximum expression of our terroir.

TASTING NOTES

"La Cumbre 2021 shows a high layer purple-red colour. On the nose, aromas of rosemary, black pepper, meaty notes and ripe black fruits, all framed by soft notes of chocolate and dried fruits with floral and vanilla touches. In the mouth, notes of pastry, blueberries and a sweet finish reminiscent of crème brûlée. Its fine tannins together with excellent acidity make it a fresh and vibrant wine."

Tomás Muñoz, Chief Winemaker

COMPOSITION: 100% Syrah

ALCOHOL: 14%

pH: 3.48

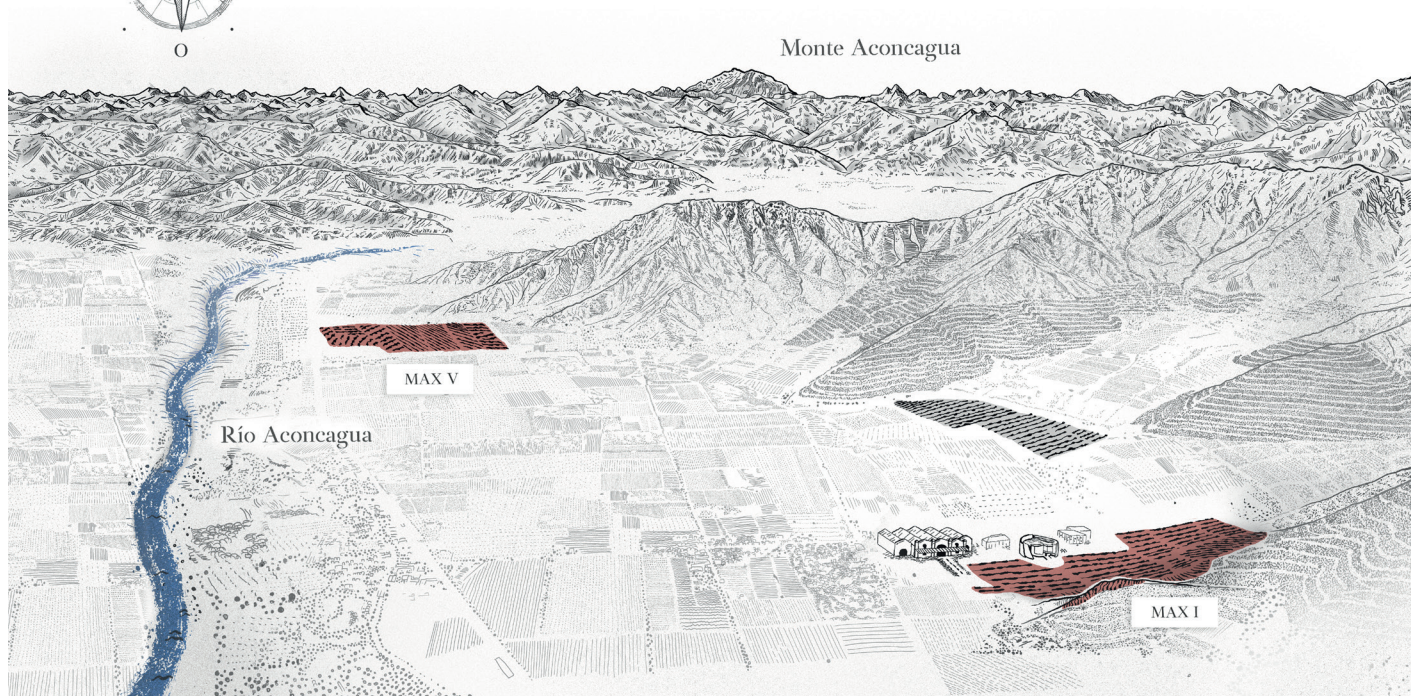
TOTAL ACIDITY: 6.45 g/L (in tartaric acid)

RESIDUAL SUGAR: 2.99 g/L

AGEING: 22 months in French oak barrels, 60% new



VINEYARDS' MAPS FOR LA CUMBRE



VINEYARDS

The grapes used to make La Cumbre were selected from the best blocks of the MAX I and MAX V vineyards in interior of the Aconcagua Valley. The region's Mediterranean climate presents an extended dry season cooled by gentle afternoon breezes that enter the valley from the Pacific Ocean.

MAX I

MAX I, part of our historic Don Maximiano Estate vineyard, is planted on a northeast-facing hillside with a 5° - 25° slope. It features weathered intrusive igneous rock (Diorite) and coarse alluvium with abundant mica and a sandy-loam texture.

MAX V

MAX V is situated on an alluvial plain on the southern bank of the Aconcagua River. It is somewhat cooler than usual for the region because of its proximity to the river and minimal, relatively unexposed slope. The soil is deep, with clay to clay-loam texture and a high stone content of up to 80% that provides excellent drainage.