



ACONCAGUA COSTA

Chardonnay
2014



VINEYARDS

APPELLATION: Aconcagua Costa

The grapes for our Aconcagua Costa Chardonnay come from the Manzanar vineyard, located barely 7.5 miles from the Pacific Ocean. Planted by Errazuriz in 2005 and 2009, the soil is 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 2013-2014 growing season was moderately warm, with low yields and lower than average rainfall in the winter months followed by a dry spring. Budbreak was delayed due to a cold spell in mid September. Cool growing conditions had the beneficial effect of the extended hang time and slow ripening of the grapes enabling them to preserve fresh character, aromatic intensity and beautiful mineral notes.

WINEMAKING NOTES

Grapes were hand picked during the early hours of the morning, whole-cluster pressed and cold decanted in stainless steel tanks. The use of native yeasts along with the larger number of strains of yeasts during a wild fermentation contributes greater complexity to the wine. Fermentation took place at 18°-22°C, and approximately 50% of the final blend underwent malolactic fermentation. The wine remained on its fine lees in french oak barrels for ten months.

TASTING NOTES

Lively aromas of lemon zest and lime blossom are underscored with hints of crisp pear and white flowers. The palate confirms the nose and is heightened by a driving minerality and vibrant acidity that carries through on the lingering finish.

TECHNICAL INFORMATION

COMPOSITION: 100% Chardonnay

ALCOHOL: 13.5%

PH: 3.2

RESIDUAL SUGAR: 1.5 g/L

AGING: 10 months in French oak

TOTAL ACIDITY: 6.96 g/L (in tartaric acid)

ERRAZURIZ

VINOS DE FAMILIA DESDE 1870