



## ACONCAGUA COSTA

*Pinot Noir*  
*2013*



### VINEYARDS

**APPELLATION:** Aconcagua Costa

The grapes for our Aconcagua Costa Pinot Noir come from the Manzanar vineyard, located barely 7.5 miles from the Pacific Ocean. Planted by Errazuriz in 2005 and more 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

Cool temperatures set the stage for what would become a remarkable vintage. The growing season was marked by a cool spring, followed by a warm summer with periods of cooling due to the marine influence and early morning fogs. Although budbreak came earlier than previous years, given the cooler spring, budbreak period was longer across all varieties occurring between August 22nd and October 6th. After veraison (mid January), we enjoyed a long and even ripening phase offering a long window in which to pick. Despite larger yields, the quality was extremely high.

### WINEMAKING NOTES

Grapes were hand picked, double sorted, softly destemmed and crushed, then placed in open top stainless steel tanks. Prior to fermentation, grapes underwent a 3 to 7 day cold soak at 8°C. For fermentation we use only native yeasts by which the wine develops more complex and distinctive aromas and flavours. Total skin contact, including post fermentation maceration, was 12 to 20 days. Final blend is aged for 12 months in French oak barrels.

### TASTING NOTES

Clean and bright ruby red in colour, this Pinot Noir presents a very intense and fresh nose with tremendous varietal typicity and aromas of red fruits such as cherries, raspberries, strawberries, and subtle floral notes recalling red roses. The wine is elegant, vertical, and mineral with juicy, vibrant acidity with excellent aging potential.

### TECHNICAL INFORMATION

**COMPOSITION:** 100% Pinot Noir

**ALCOHOL:** 13.5%

**PH:** 3.34

**RESIDUAL SUGAR:** 3.61 g/L

**AGING:** 12 months in French oak barrels

**TOTAL ACIDITY:** 6.46 g/l (tartaric acid)

**ERRAZURIZ**

VINOS DE FAMILIA DESDE 1870