



ACONCAGUA COSTA

Sauvignon Blanc
2014



VINEYARDS

APPELLATION: Aconcagua Costa

The grapes for our Aconcagua Costa Sauvignon Blanc come from the Manzanar vineyard, located barely 7.5 miles from the Pacific Ocean. Planted by Errazuriz in 2005 and in 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 characterized by 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 in the early morning and carefully transported to the winery, where they are destemmed, crushed and pressed to best preserve their natural acidity. Juice is fermented in stainless steel tanks and aged on the lees for 3 months ensuring multilayers of aromas and flavours.

TASTING NOTES

Elegant citrus aromas of grapefruit and tangerine are complemented with notes of passion fruit and subtle hints of herbs. On the palate, this Sauvignon Blanc balances zesty crispiness with a hint of minerality and a great acidity that gives it nerve and freshness.

TECHNICAL INFORMATION

COMPOSITION: 100% Sauvignon Blanc

ALCOHOL: 13%

PH: 3.11

RESIDUAL SUGAR: 1.41 g/L

TOTAL ACIDITY: 6.8 g/L (in tartaric acid)

ERRAZURIZ

VINOS DE FAMILIA DESDE 1870