



ACONCAGUA COSTA

Pinot Noir
2014



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 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 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, 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

Layered wine, representing the spectrum of growing conditions found within the Aconcagua Costa. Layers of black cherry, raspberries and strawberries carry over to the palate accompanied by clove and cardamom. Textured by fine-grained, whole-cluster tannins, the mouthfeel carries verve, precision and structure from the cool-climate, coastal acidity.

TECHNICAL INFORMATION

COMPOSITION: 100% Pinot Noir

ALCOHOL: 13.5%

PH: 3.51

RESIDUAL SUGAR: 2.13 g/L

AGING: 12 months in French oak

TOTAL ACIDITY: 6.23 g/L (in tartaric acid)

ERRAZURIZ

VINOS DE FAMILIA DESDE 1870