



ACONCAGUA COSTA

Syrah
2014



VINEYARDS

APPELLATION: Aconcagua Costa

The grapes for our Aconcagua Costa Syrah 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 rocks, 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

The grapes were hand picked into small boxes weighing no more than 12 kg to prevent damage to the berries. They were then carefully inspected, crushed, and deposited into stainless steel tanks where fermentation took place at 24°-28°C. Total maceration time (skin contact) was 10-25 days. The wine was aged for 14 months in French oak barrels, 10% new and 90% of second- and third-use.

TASTING NOTES

Aromas of red fruits such as raspberries and currant are complemented by notes of incense and black pepper. On the palate, the wine has a fresh, linear entry, where the spicy and red fruit flavors dominate. A refreshing style of Syrah, that is juicy and plush with fine grained tannins and tremendous personality.

TECHNICAL INFORMATION

COMPOSITION: 100% Syrah

ALCOHOL: 13%

PH: 3.54

RESIDUAL SUGAR: 2.27 g/L

AGING: 14 months in French oak barrels (10% new, 90% of second and third use)

TOTAL ACIDITY: 6.09 g/L (in tartaric acid)

ERRAZURIZ

VINOS DE FAMILIA DESDE 1870