



## ACONCAGUA COSTA

*Pinot Noir*  
*2015*



### 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 2009. The climate is Mediterranean, acquiring cold weather conditions thanks to its proximity to the sea. The soil has a 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

Warm temperatures in spring and lower than average rainfall resulted in an early start to this challenging yet balanced 2015 vintage. The conditions produced an early harvest, with overall small to normal berry sizes giving excellent flavour concentration and structure to the wine.

### WINEMAKING NOTES

Grapes were hand picked, double sorted, destemmed and crushed, then placed in open top stainless steel tanks. Before starting the fermentation process, grapes underwent a 3 to 7 day cold soak at 8°C. For fermentation we use only native yeasts by which the wine develops complex and distinctive aromas and flavours. Total skins contact, including post fermentation maceration, was 12 to 20 days. Final blend is aged for 11 months in French oak barrels.

### TASTING NOTES

Cherry red. Very intense and complex with hints of violets and red roses framed by delicate smoky notes. In the mouth dominates the tension and freshness that make it feel crisp and youthful, which highlights the flavors of red fruit. This wine shows precision and freshness, with polished and round tannins that make it a delightful wine.

### TECHNICAL INFORMATION

**COMPOSITION:** 100% Pinot Noir

**ALCOHOL:** 13.5%

**PH:** 3.44

**RESIDUAL SUGAR:** 2.07 g/L

**AGING:** 11 months in French oak

**TOTAL ACIDITY:** 5.55 g/L (in tartaric acid)

# ERRAZURIZ

VINOS DE FAMILIA DESDE 1870