



ACONCAGUA COSTA

Pinot Noir
2016

VINEYARDS

APELLATION: Aconcagua Costa

The grapes for the Aconcagua Costa Pinot Noir are sourced from our Aconcagua Costa vineyard, located barely 7.5 miles from the Pacific Ocean. This vineyard was planted by Viña Errázuriz 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

The challenging vintage of 2016 performed different scenarios through the season, with a cool spring and a warmer than average summer. A rainy and cool October was followed by pleasant spring days in November, promoting a healthy flowering and fruit set. At the beginning of the summer temperatures gradually increased, reaching during January temperatures higher than the historical averages. February was warm, with oncoming sunny weather interspersed with cool morning fog, prevailing through to the end of the growing season. All of this conditions delivered wines of outstanding vivacity and character.

WINEMAKING NOTES

Grapes were handpicked, double sorted, destemmed and crushed, then placed in open top stainless steel tanks. Before starting the fermentation process, 65% of the grapes underwent a 3 to 6 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, 15% new and 75% of second and third use, while the remaining 10% was aged in concrete eggs.

TASTING NOTES

Beautiful ruby red color with violet hues. Intense and complex nose, with predominance of floral aromas that recall rosehip, while from behind red fruits such as raspberries are perceived, followed by a soft touch of moist soil, all framed by delicate toasted notes. The palate own tension and freshness that add a pleasant youthful sensation, highlighting the red fruit flavours, specially raspberries and strawberries. A wine with good structure, along with its freshness and excellent acidity, all which makes it a very linear wine, with tension and great vivacity.

TECHNICAL INFORMATION

COMPOSITION: 100% Pinot Noir

ALCOHOL: 13%

PH: 3,48

RESIDUAL SUGAR: 2,28 g/L

AGING: 11 months in French oak barrels, 15% new and 75% of second and third use; the remaining 10% was aged in concrete eggs.

TOTAL ACIDITY: 6,29 g/L (in tartaric acid)



ERRAZURIZ

VINOS DE FAMILIA DESDE 1870