



## ACONCAGUA COSTA

*Sauvignon Blanc*  
*2017*

### VINEYARDS

**APELATION:** Aconcagua Costa

The grapes for our Aconcagua Costa Chardonnay are sourced from the Aconcagua Costa vineyard, located 12 kilometers from the Pacific Ocean. Planted by Viña Errázuriz in 2005 and 2009, the soil is composed by 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

After a winter within the historical ranges in temperatures and precipitations, mild and dry conditions followed during the months of August and September. As a result, higher temperatures and dry soils, bud break arrived earlier this season. As spring and summer unfolded, we experienced dry conditions along with steady warm temperatures, particularly during November and January, leading to ideal conditions for an optimal flowering, fruit set and veraison, and a healthy crop. During the spring months when we experienced a higher heat summation of nearly 8% more than historical records, that favored a healthy flowering and fruit set, and was followed by a milder summer. March blessed with a relief in the overall warm temperatures of the summer, allowing the grapes to gently continue ripening, while preserving their acidity and freshness. Despite the early picking dates due to the warmer conditions experienced in the Aconcagua Valley, we were able to achieve an optimal hang time of 127 days, being the early bud break of the season to thank for. The aforementioned, delivered wonderful ripeness while preserving the characteristic purity and freshness of our grapes.

### WINEMAKING NOTES

Grapes were hand-picked in the early morning between February 27th and March 2nd in small boxes and carefully transported to the winery, where they were destemmed, crushed and pressed to best preserve their natural acidity. Then, the juice is fermented in stainless steel tanks and aged in the lees for three months, ensuring multiple layers of aromas and flavors.

### TASTING NOTES

Of a yellow-straw color with beautiful greenish hues, this Sauvignon Blanc displays on the nose a citric profile that reminds of mango, mandarin and grapefruit skin, all framed by the herbal profile that characterizes the variety. The palate offers a refreshing entrance, while the citrus and herbal notes are harmonically balanced. A wine with great persistence, leaving a mineral sensation that is prolonged in an elegant finish.

### TECHNICAL INFORMATION

**COMPOSITION:** 100% Sauvignon Blanc

**ALCOHOL:** 13,5%

**PH:** 3,2

**RESIDUAL SUGAR:** : 1,1 g/L

**TOTAL ACIDITY:** 6,72 g/L



**ERRAZURIZ**

VINOS DE FAMILIA DESDE 1870