ACONCAGUA COSTA

Pinot Noir
2018

VINEYARDS

APPELLATION: Aconcagua Costa

The grapes for Aconcagua Costa Pinot Noir 2018 were 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

The 2018 vintage in Aconcagua costa was memorably cold, its heat summation was 15% lower than the historical averages, which was mainly concentrated in the months that preceded the harvest. On the other hand, the absence of rains between November and April provided ideal circumstances to achieve a slow and gentle ripeness, harvesting totally healthy grapes.

WINEMAKING NOTES

Grapes were handpicked between February 21th and March 9th, double sorted, 85% destemmed and crushed, then placed in open top stainless steel tanks (15% whole clusters). Before starting the fermentation process, the grapes underwent a 3 to 5 days cold soak at 8°C. Fermentation was carried out with native yeasts only, by which the wine develops complex and distinctive aromas and flavors. Total skins contact, including post fermentation maceration was 14 to 25 days. Final blend is aged for 11 months in French oak barrels, 15% new.

TASTING NOTES

Beautiful cherry red with violets flashes. On the nose, this Pinot Noir is very intense and complex with hints of violets and red roses, while further behind notes of raspberries and spices such as dill are perceived, along with soft touch of moistened earth, all framed by delicate smoky notes. The palate is dominated by fresh red fruits with soft balsamic touches. It has tension and freshness, with polish and round tannins that make it a very elegant.

TECHNICAL INFORMATION

ALCOHOL: 13.5%
PH: 3.36
TOTAL ACIDITY: 6.07 g/L (in tartaric acid)
RESIDUAL SUGAR: 2.08 g/L
AGEING: 11 months in French oak barrels, 15% new

ERRAZURIZ
VINOS DE FAMILIA DESDE 1870