



## ACONCAGUA COSTA

*Sauvignon Blanc*  
*2021*



### VINEYARDS

APPELLATION: Aconcagua Costa

The grapes for Aconcagua Costa Sauvignon Blanc 2021 were sourced from the Aconcagua Costa vineyard, located 12 kilometres from the Pacific Ocean. Planted by Viña Errázuriz in 2005 and 2009, the soil is composed of a thin layer of loamy texture and placed on a clay and metamorphic rock (slate/schist), providing the mineral notes present in the wines that are grown in these vineyards.

### VINTAGE NOTES

Even though the winter was slightly less rainy than the average, starting the season regularly. Spring continued normally to cold in September and October, with cloudy days in November and December causing shoots to grow rapidly. The cloudy days and drizzle in January made the harvest uncertain and distant. The canopy management improved the ventilation of the bunches, and the good temperatures in March allowed to reach the level of maturity. These climatic conditions favoured the production of grapes with higher acidity and excellent concentration of aromas, resulting in wines with vibrant acidity, juiciness and very expressive on the nose.

### WINEMAKING NOTES

Grapes were hand-picked between March 31st and April 15th and carefully transported to the winery during the early morning. A 50% of the grapes were whole-cluster pressed to obtain more remarkable elegance in the palate, while the remaining 50% is destemmed, crushed and pressed to best preserve their natural acidity. Then, 85% of the juice is fermented in stainless steel tanks, 10% in foudres and the remaining in concrete egg.

### TASTING NOTES

Aconcagua Costa Sauvignon Blanc 2021 has a yellow-straw colour with greenish hues, it displays on the nose attractive fruity notes of feijoa, green apple and tangerine, accompanied by herbal tones that recall rue and peppermint. The palate unfolds a citric profile like feijoa, tangerine, grapefruit, lemon peel, and some herbal notes. It has minerality and a chalky texture complemented by its freshness, linear and tension giving an excellent persistence on the palate.

### TECHNICAL INFORMATION

ALCOHOL: 13%

PH: 3.1

TOTAL ACIDITY: 7.67 g/L (in tartaric acid)

RESIDUAL SUGAR: 1.28 g/L