



## ACONCAGUA COSTA

*Chardonnay*  
*2015*



### VINEYARDS

**APELLATION:** Aconcagua Costa

The grapes for our Aconcagua Costa Chardonnay 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

The grapes were hand-picked in the early hours of the morning and whole-cluster pressed. The must was cold decanted in stainless steel tanks and then went into barrels, where the alcoholic fermentation occurred. For fermentation we use only native yeasts at temperatures ranging between 18° and 22°C. Then, about 50% of the blend malolactic fermentation. The wine remained on its lees for 11 months.

### TASTING NOTES

The mineral notes associated with citrus fruit and subtle hints of dried fruit underscore the lively aromas of pink grapefruit, hazelnut and florals notes. A vibrant acidity, a juicy mouth that gives great freshness on the palate. The wine stands out for its great character: minerality and elegance, with a vertical and lingering palate.

### TECHNICAL INFORMATION

**COMPOSITION:** 100% Chardonnay

**ALCOHOL:** 13%

**PH:** 3.12

**RESIDUAL SUGAR:** 1.14 g/L

**AGING:** 11 months in French oak

**TOTAL ACIDITY:** 7.33 g/L (in tartaric acid)

# ERRAZURIZ

VINOS DE FAMILIA DESDE 1870