



ACONCAGUA COSTA

Pinot Noir
2019



VINEYARDS

APPELLATION: Aconcagua Costa

The grapes for Aconcagua Costa Pinot Noir 2019 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 2019 vintage in Aconcagua Costa was slightly warm due to the spring period, which scored a higher than average heat summation. Nevertheless, months that preceded the harvest were slightly cooler than the historically recorded, with lower temperatures in February and March that blessed us allowing a slow and gentle ripeness, along with outstandingly healthy grapes.

WINEMAKING NOTES

Grapes were handpicked between February 26th and February 28th, 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 12 to 20 days. Final blend is aged for 13 months in French oak barrels, 15% new.

TASTING NOTES

Limpid ruby red color with beautiful violets flashes. On the nose, this Pinot Noir is very intense, showing red fruits as raspberries, accompanied by floral notes that remind of rosehip, all framed by spices and a smoky note. The palate is dominated by fresh red fruits and floral notes with soft balsamic touches. It has great structure, tension and freshness, with polish and round tannins that make it a very attractive wine, easy to drink.

TECHNICAL INFORMATION

ALCOHOL: 13.5%

PH: 3.47

TOTAL ACIDITY: 5.98 g/L (in tartaric acid)

RESIDUAL SUGAR: 2.12 g/L

AGEING: 13 months in French oak barrels, 15% new.