



ACONCAGUA COSTA

Sauvignon Blanc
2019



VINEYARDS

APPELLATION: Aconcagua Costa

The grapes for Aconcagua Costa Sauvignon Blanc 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 was slightly warm due to the spring that was marked by a heat summation greater than our historical records. Nonetheless, the months previous to the harvest were colder than usual. The absence of rains from November to April allowed a slow maturity, with impeccable sanitary conditions of our grapes. The harvest was fast and intense, which favoured the conservation of aromas and acidity of the wines, along with a balanced production of fruit that controlled the level of alcohol in the wines, being a year of fresh and exceptional quality wines that come from Aconcagua Costa.

WINEMAKING NOTES

Grapes were handpicked during the early morning between March 19th and 20th and carefully transported to the winery. 30% of the grapes was whole-cluster pressed to obtain greater elegance in the palate, while the remaining 70% is destemmed, crushed and pressed to best preserve their natural acidity. Then, the juice fermented in stainless steel tanks

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 citrus and herbal notes unfold with great harmony across a fresh and excellent balance. A wine with great persistence, delivering a mineral sensation that is prolonged in an elegant finish.

TECHNICAL INFORMATION

ALCOHOL: 13%

PH: 3.18

TOTAL ACIDITY: 6.7 g/L (in tartaric acid)

RESIDUAL SUGAR: 1.38 g/L