

Grapes  
100% Chardonnay

Region/Appellation  
Aconcagua Valley

Alcohol by volume  
13.00%

Residual Sugar  
1.53 g/l

pH  
3.17

Total Acidity  
7.5 g/l

Drinking Window  
2023 - 2027

Tasting Guide

1	2	3	4	5	6	7	8
Dry							Sweet

Tasting note printed  
24/04/2024

# ‘Aconcagua Costa’ Chardonnay 2019

## Winemaker Notes

Aconcagua Costa Chardonnay 2019 shows a yellow-straw colour with greenish highlights. The expressive aromas of citrus, white peaches, pineapple and melon, all framed by soft notes of dried fruit. The palate is dominated by a citrus profile, accompanied by soft notes of tropical fruits and pastries. It is fresh, deep and long on the palate, it shows tension and creaminess in a delicate balance that makes this wine to have a great persistence and elegans.

## Vineyard

The grapes for our Aconcagua Costa Chardonnay are 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 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.

## Winemaking

Grapes were handpicked in the early morning between February 19th to March 6th and carefully transported to the winery, where they were whole-cluster pressed and cold decanted in stainless steel tanks. The use of native yeasts along with the larger number of strains of yeasts during a wild fermentation contributes greater complexity to the wine. The juice was fermented in used French oak barrels during 15 to 20 days, and then underwent 45% malolactic fermentation. Then the wine was aged for 11 months in used French oak barrels.

## Vintage

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.

## Food match

Grilled and Roasted White Meats

Enjoy with pan-fried salmon in lemon butter

