ERRAZURIZ
VINOS DE FAMILIA DESDE 1870

Grapes
100% Chardonnay

Region/Appellation
Aconcagua Valley

Alcohol by volume
13.5%

Residual Sugar
2.22 g/l

pH
3.15

Total Acidity
7.47 g/l

Drinking Window
2025 - 2026

Tasting Guide

1	2	3	4	5	6	7	8

Dry   Medium   Sweet

Tasting note printed
14/09/2025

'Aconcagua Costa' Chardonnay 2022 6x75cl

Winemaker Notes

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 8th and February 20th 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 and 10% in foudres.

Vintage

A dry and slightly cold season with low yields delivered healthy grapes and wines with tremendous concentration and structure. The reduced precipitation and excellent health conditions enabled us to produce fresh and vibrant wines with good aromatic intensity that reflect the characteristics of our terroir.

Food match

Enjoy with pan-fried salmon in lemon butter