

#### Grapes

100% Pinot Noir

#### Region/Appellation

Aconcagua Costa

#### Alcohol by volume

13.50%

#### Residual Sugar

1.93 g/l

#### pH

3.48

#### Total Acidity

5.71 g/l

#### Drinking Window

2024 - 2026

#### Tasting Guide

A B C D E  
Light Medium Full

#### Tasting note printed

16/04/2024

# ‘Aconcagua Costa’ Pinot Noir 2020 6x75cl

## Winemaker Notes

Limpid ruby red colour 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 polished and rounded tannins that make it a very attractive wine, easy to drink.

## Vineyard

The grapes for Aconcagua Costa Pinot Noir 2020 were 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 of a thin layer of loamy texture and placed on a clay and metamorphic rock (slate/schist), providing the mineral notes present in the wines that are grown in these vineyards.

## Winemaking

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 flavours. Total skins contact, including post fermentation maceration was 12 to 20 days. Final blend is aged for 11 months in French oak barrels, 15% new.

## Vintage

Undoubtedly a very challenging 2020 season, presenting the driest winter of the last 50 years. The vineyards in the Aconcagua Costa had to endure an intense hydric marathon to accomplish ripeness. Warm temperatures, especially in springtime, ended the season with a slightly colder March and April. Moderate crop yield and abundant irrigation in summer helped maintain the freshness and quality of the vines.

## Food match

Grilled and Roasted Red Meats

Seared tuna with soy & spring onions

