

Grapes
100% Pinot Noir

Region/Appellation
Aconcagua Costa

Alcohol by volume
12.5%

Residual Sugar
1.82 g/l

pH
3.55

Total Acidity
6.75 g/l

Tasting Guide

A B C D E
Light Medium Full

Tasting note printed
31/07/2025

‘Aconcagua Costa’ Pinot Noir 2023 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.

Food match

Seared tuna with soy & spring onions

