

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
23/01/2026

‘Aconcagua Costa’ Pinot Noir 2023 6x75cl

Winemaker Notes

Aconcagua Costa Pinot Noir has a limpid ruby red colour with beautiful violet flashes. It is very complex on the nose, showing red fruits such as cherries, red currants and truffles, accompanied by floral notes that remind of rosehip and dill. The palate is dominated by fresh fruits and a gentle tasted note reminiscent of chocolate and coffee.

Vineyard

The grapes for our Aconcagua Costa Pinot Noir are obtained from the Aconcagua Costa Vineyard, 12 kilometres from the Pacific Ocean. It was planted by Viña Errázuriz in 2005 and 2009 on soils composed of metamorphic rock of volcanic origin of slate type, adding mineral notes to the wine.

Winemaking

The grapes were hand-picked, inspected on a double selection table, then deposited in stainless steel tanks, including 15% whole-cluster. The must was cold macerated for 3 to 5 days prior to alcoholic fermentation with all-native yeasts. In all, maceration lasted from 12 to 20 days. Finally, the 85% of the wine was aged for 11 months in used French oak barrels, 15% of them new.

Vintage

A season somewhat late with prolonged ripening that delivered elegant wines with excellent acidity and minerality. While the heat summation was generally within the historic norm, the months of December and March were warm while November and February were very cold, which resulted in a moderately late season. With the grapes achieving a good balance between ripeness and acidity retention, the wines display fresh, delicate aromas, a vibrant and vertical entry and a mineral finish, as is very typical of our terroir.

Food match

Seared tuna with soy & spring onions

