

# 'Aconcagua Costa' Syrah 2018

## 6x75cl

### Grapes

100% Syrah

### Region/Appellation

Aconcagua Costa

### Alcohol by volume

13.50%

### Residual Sugar

1.92 g/l

### pH

3.27

### Total Acidity

5.93 g/l

### Drinking Window

2024 - 2028

### Tasting Guide

A B C **D** E  
Light Medium Full

### Tasting note printed

20/09/2024

### Winemaker Notes

Aconcagua Costa Syrah displays a bright, intense, deep ruby red colour with violet hues. The nose reveals pink pepper, blueberries, fresh raspberries, with hints of dill and incense, while the palate has soft hints of incense and a spicy profile, framed by notes of fresh black fruit. A wine with soft and elegant tannins, whose entrance stands out with a refreshing acidity, showing nerve and juiciness. A linear and deep wine with very fine grained tannins.

### Vineyard

The grapes for the Aconcagua Costa Syrah 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 hand-picked and carefully transported to the winery in small boxes of 15 kilos approximately, to avoid damaging the grapes. Once there, they were carefully inspected, crushed and deposited in stainless steel tanks, where they went under alcoholic fermentation with native yeasts. The total maceration time (in contact with the skins) was between 8 to 20 days; 10% whole clusters. During 14 months, 10% of the wine was aged in new French oak barrels, while 75% was aged in French oak barrels of second and third use. The remaining 15% was aged in foudres.

### Vintage

The idyllic climatic conditions experienced throughout the season favored an outstanding performance of our vineyards, as temperatures fluctuated among the historic parameters, concluding the season with moderate temperatures. This allowed a very balanced ripening and harvesting, as well as ideal sanitary conditions, while enabling complex flavors in the grapes. A vintage blessed by nature.

### Food match

Grilled and Roasted Red Meats

Spicy lamb sausage stew

