

Grapes
100% Syrah

Region/Appellation
Aconcagua Costa

Alcohol by volume
13.50%

Residual Sugar
2.33 g/l

pH
3.43

Total Acidity
6 g/l

Drinking Window
2023 - 2024

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

Tasting note printed
16/04/2024

‘Aconcagua Costa’ Syrah 2017

Winemaker Notes

The 2017 vintage of 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 between March 11th and March 28th, 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

After a winter of historical records in terms of temperatures and rainfall, temperate and dry conditions followed during the months of August and September. As spring and summer unfolded, we experienced dry conditions, as well as constantly warm temperatures, especially during November and January, which created ideal circumstances for optimal flowering, fruit set and veraison, in addition to a harvest in excellent sanitary conditions. March brought relief to the usually warm summer temperatures, allowing the grapes to continue a gentle ripeness process, preserving their acidity and freshness.

Food match

Grilled and Roasted Red Meats

Spicy lamb sausage stew

