



ACONCAGUA COSTA

Chardonnay
2020

VINEYARDS

APPELLATION: Aconcagua Costa

The grapes for Aconcagua Costa Chardonnay 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.

VINTAGE NOTES

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.

WINEMAKING NOTES

Grapes were hand-picked in the early morning between February 08th to February 20th and carefully transported to the winery, where they were whole-cluster pressed. The use of native yeasts and the larger number of yeasts strains during a wild fermentation contributes greater complexity to the wine. The juice was fermented in used French oak barrels and then underwent 45% malolactic fermentation. The wine was aged for 11 months in used French oak barrels and 10% in foudres.

TASTING NOTES

Aconcagua Costa Chardonnay 2020 shows a yellow-straw colour with greenish highlights. It has an expressive aroma of citrus, pineapple and sweet cucumber, plus some notes of nuts on the nose. The palate is dominated by a citrus profile that reminds of grapefruit, accompanied by tropical fruits and delicate pastries. It is fresh, deep and long on the palate. It shows tension and minerality that makes this a complex and elegant wine.

TECHNICAL INFORMATION

ALCOHOL: 13%

PH: 3.16

TOTAL ACIDITY: 7.01 g/L (in tartaric acid)

RESIDUAL SUGAR: 1.83 g/L

AGEING: 11 months in used French oak barrels, and 10% in foudres.

