



## ACONCAGUA COSTA

*Pinot Noir*  
*2020*



### VINEYARDS

APPELLATION: Aconcagua Costa

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.

### 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 between February 26<sup>th</sup> and 28<sup>th</sup>, double sorted 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° Celsius. Fermentation was carried out with native yeasts only, by which the wine develops complex and distinctive aromas and flavours. Complete skins contact, including post-fermentation maceration, was 12 to 20 days. The final blend is aged for 11 months in French oak barrels, 15% new.

### TASTING NOTES

Aconcagua Costa Pinot Noir 2020 has a limpid ruby red colour with beautiful violets flashes. It is very complex on the nose, showing red fruits as raspberries and cherries, 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 excellent structure, tension and freshness, with polish and round tannins and a superb persistence and verticality that make it a lovely wine.

### TECHNICAL INFORMATION

ALCOHOL: 13.5%

PH: 3.48

TOTAL ACIDITY: 5.71 g/L (in tartaric acid)

RESIDUAL SUGAR: 1.93 g/L

AGEING: 11 months in French oak barrels, 15% new.