



## ACONCAGUA COSTA

*Pinot Noir*

*2021*



### VINEYARDS

APPELLATION: Aconcagua Costa

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.

### VINTAGE NOTES

Even though the winter was slightly less rainy than the average, starting the season regularly. Spring continued normally to cold in September and October, with cloudy days in November and December causing shoots to grow rapidly. The cloudy days and drizzle in January made the harvest uncertain and distant. The canopy management improved the ventilation of the bunches, and the good temperatures in March allowed to reach the level of maturity. These climatic conditions favoured the production of grapes with higher acidity and excellent concentration of aromas, resulting in wines with vibrant acidity, juiciness and very expressive on the nose.

### WINEMAKING NOTES

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 wine was aged for 11 months in French oak barrels, 51% of them new.

### TASTING NOTES

Aconcagua Costa Pinot Noir 2021 has a limpid cherry red colour with beautiful ruby flashes. It is very complex on the nose, showing red fruits such as raspberries and black cherries, accompanied by floral notes that remind of rosehip, framed by delicate spices. The palate is dominated by fresh fruits and soft notes of sweet spices like nutmeg. 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: 3.5

TOTAL ACIDITY: 6.45 g/L (in tartaric acid)

RESIDUAL SUGAR: 2.42 g/L

AGEING: 11 months in French oak barrels, 51% new.