



## ACONCAGUA COSTA

# Chardonnay

2023

### VINEYARDS

**APPELLATION:** Aconcagua Costa

The grapes for our Aconcagua Costa Chardonnay are sourced from the Aconcagua Costa vineyard, located 12 kilometres from the Pacific Ocean. It was planted by Viña Errázuriz in 2005 and 2009 in a volcanic metamorphic rock soil of slate type, providing mineral notes to the wine.

### VINTAGE NOTES

Season somewhat late with prolonged ripening delivering elegant wines with excellent acidity and minerality. The vintage began with a winter with 17% more rainfall than in an average year, reaching 297mm, compared to the average of 254mm. This ensured the season had an adequate water supply, leading to good levels of vegetative growth and vigour in our vineyard. In summary, this was a moderately late season. The grapes achieved a good balance between ripeness and acidity retention, resulting in fresh wines, with delicate aromas, a vibrant and vertical entry and a mineral finish, very typical from our terroir.

### WINEMAKING NOTES

The grapes were harvested by hand in the morning and pressed with whole bunches. Fermentation took place in used French oak barrels. Approximately 20% of the final blend underwent malolactic fermentation. The 90% of the wine was kept in contact with its lees while aged 11 months in used French oak barrels of second and third use, and the last 10% in foudres.

### TASTING NOTES

Aconcagua Costa Chardonnay has a straw yellow colour with golden highlights. The nose displays citrus fruits reminiscent of tangerines and lemon, plus some loquats and pineapple, framed by soft notes of dried fruits and some pastries. The citrus profile dominates on the palate, making it a fresh and crisp wine, accompanied by flavours reminiscent of dried fruits, brioche and toasted bread. It is a crispy and fresh wine, with a medium breadth and an acidity that enhances its vertical profile.

### TECHNICAL INFORMATION

**ALCOHOL:** 13%

**PH:** 3.07

**TOTAL ACIDITY:** 7.42 g/L (in tartaric acid)

**RESIDUAL SUGAR:** 1.91 g/L

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

