

**Grapes**

100% Chardonnay

**Region/Appellation**

Aconcagua Valley

**Alcohol by volume**

13.00%

**Residual Sugar**

2.22 g/l

**pH**

3.15

**Total Acidity**

7.47 g/l

**Drinking Window**

2024 - 2027

**Tasting Guide**



**Tasting note printed**

30/01/2025

# 'Aconcagua Costa' Chardonnay 2021 6x75cl

## Winemaker Notes

A yellow-straw colour with greenish highlights. The expressive aromas of citrus, white peaches, pineapple and melon, all framed by soft notes of dried fruit. The palate is dominated by a citrus profile, accompanied by soft notes of tropical fruits and pastries. It is fresh, deep and long on the palate, it shows tension and creaminess in a delicate balance that makes this wine to have a great persistence and elegance.

## Vineyard

The grapes for our Aconcagua Costa Chardonnay 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 handpicked in the early morning between February 8th and February 20th and carefully transported to the winery, where they were whole-cluster pressed and cold decanted in stainless steel tanks. The use of native yeasts along with the larger number of strains of yeasts during a wild fermentation contributes greater complexity to the wine. The juice was fermented in used French oak barrels during 15 to 20 days, and then underwent 45% malolactic fermentation. Then the wine was aged for 11 months in used French oak barrels and 10% in foudres.

## Vintage

The 2021 season began with a winter of average rains and a warm spring; however, this condition changed drastically during summer, presenting temperatures well below the historical average and numerous cloudy days. The biggest surprise came at the end of January, with abundant rainfall that set off alarms from the Central Valley to the South. On the other hand, in Aconcagua Inland, thanks to its location 85 km north of the Central Valley, rainfall was only 21 mm, which had no impact on the fruit's health. The months of February and March were cold, and the ripening advanced slowly. During the last week of March, we had the last rays of sunlight necessary to reach the desired ripeness. The cold summer condition resulted in moderate alcohol and vibrant acidity, producing wines of excellent colour and aromatic intensity, fresh and balanced.

## Food match

Grilled and Roasted White Meats

Enjoy with pan-fried salmon in lemon butter

