

Grapes

85% Pinot Noir 15% Syrah

Region/Appellation Aconcagua Region

Alcohol by volume 13.50%

Residual Sugar $3.3\,g/I$

pН 3.56

Total Acidity 5.43 g/l

Drinking Window 2024 - 2025

Tasting Guide



Liaht





Medium Full

Tasting note printed 26/12/2024

Aconcagua Cuvée Pinot Noir 2021 6x75cl

Winemaker Notes

Bright and attr0 cherry red colour, this Aconcagua Cuvée Pinot Noir has a fresh and fruity nose, reminiscent of strawberries and raspberries, accompanied by attr0 notes of rosehip and a soft touch of mushroom. The fruit first appears on the palate, which later gives way to elegant balsamic notes reminiscent of dill and frames by delicate notes of pastries and sweet spices. It has a good structure, juicy sensation with soft and elegant tannins.

Vineyard

The grapes come from selected vineyards that grow near the Pacific Ocean coast in the Aconcagua Region, on hills at an altitude of 100 to 300 meters above sea level. The gentle Pacific breeze and morning fog make these vineyards ideal for producing varieties such as Pinot Noir.

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ERRAZURIZ PINOT NOIR and sweet spices. It has a good structure, juicy sensation with soft and elegant tannins.

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 Red Meats

Creamy fish & leek pie