



ACONCAGUA COSTA

Syrah
2015

VINEYARDS

APPELLATION: Aconcagua Costa

The grapes for our Aconcagua Costa Syrah come from the Manzanar vineyard, located barely 12 kilometers from the Pacific Ocean, and planted by Errázuriz in 2005 and 2009. The climate is Mediterranean, acquiring cold weather conditions thanks to its proximity to the sea. The soil has a thin layer of loamy texture 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.

VINTAGE NOTES

Warm temperatures in spring and lower than average rainfall resulted in an early start to this challenging yet balanced 2015 vintage. The conditions produced an early harvest, with overall small to normal berry sizes giving excellent flavor concentration and structure to the wine.

WINEMAKING NOTES

The grapes were hand picked between March 19th and April 13th and transported to the cellar in boxes of 12 kilos approximately to avoid damaging the fruit, were they were carefully inspected in a sorting table, crushed and deposited in stainless steel tanks, where the grapes underwent the fermentation with its native yeasts only. The total maceration time (skin contact) was 12 to 25 days.

For 12 months, 12% of the wine was aged in new French oak barrels; 78% was aged in second and third use French oak barrels, while the remaining 10% was aged in Stockinger foudres of 2.500 liters capacity.

TASTING NOTES

Bright, intense violet red color. On the nose, this wine reveals aromas of pink pepper, leather, currant, fresh raspberry, with hints of pepper, thyme, bay leaf and tobacco. On the palate the wine is spicy, perceiving a soft cedar hint, along with black currant, raspberry and a subtle blueberry hint. With velvety tannins, refreshing acidity, displaying nerve and juiciness. A chewy wine with vivid, fine grain tannins.



TECHNICAL INFORMATION

COMPOSITION: 100% Syrah

ALCOHOL: 13%

PH: 3.5

RESIDUAL SUGAR: 1.69

AGEING: 12% in new French oak barrels; 78% in used French oak barrels (second and third use); 10% in Stockinger foudres.

TOTAL ACIDITY: 6.04 g/L (in tartaric acid)

ERRAZURIZ

VINOS DE FAMILIA DESDE 1870