



Errazuriz

Sourced from vineyards just 12 km from the Pacific Ocean, it reflects the influence of ocean breezes and slate-rich soils, resulting in freshness, structure, and complexity.



Aconcagua Costa Single Vineyard Pinot Noir 2022

Aconcagua Valley, Chile

Region and Vineyards

The Aconcagua Costa region has become one of Chile's leading areas for cool-climate wines, where the proximity to the Pacific Ocean plays a key role in shaping the wine's profile. The **Aconcagua Costa Vineyard**, planted in 2005 and 2009, lies just 12 kilometers from the coast, benefiting from morning fog and strong ocean breezes that slow down ripening, preserving acidity and aromatic complexity.

The vineyard's soils are composed of **volcanic, metamorphic slate**, a rare formation in Chile that contributes a distinctive mineral character. These well-draining soils, combined with the region's long growing season, allow for naturally low yields and concentrated fruit. This **vintage benefited from optimal climatic conditions**, producing a wine that is precise, fresh, and expressive of its coastal origin.

Winemaking

The grapes were **hand-harvested and carefully sorted** to ensure only the highest-quality fruit was selected. To enhance structure and aromatic complexity, 15% of the grapes were fermented whole-cluster, a technique that adds fine-grained tannins and floral lift.

Fermentation took place with **native yeasts** after a cold maceration of 3 to 5 days, allowing for gentle extraction of color and delicate aromatics. The total maceration lasted between 12 and 20 days, balancing fruit purity with structure. The wine was then aged for **11 months in French oak barrels**, with 51% new oak, imparting subtle spice and depth while maintaining the fresh, elegant character of the Pinot Noir.

Tasting Notes

- **Color:** Bright cherry red with ruby reflections.
- **Aroma:** Fresh raspberries, black cherries, and delicate floral notes, with hints of nutmeg and subtle oak spice.
- **Palate:** Juicy and refined, with vibrant acidity, fine tannins, and a silky texture. The finish is long, with a mineral tension reflecting its coastal terroir.

Alcohol :13,50 %

Composition: 100% Pinot Noir



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Did You Know?

Errázuriz was one of the first wineries to explore the **cool-climate potential of Aconcagua Costa**, proving that the region can produce Pinot Noirs with exceptional elegance and freshness. The **metamorphic slate soils** in this vineyard are unique in Chile, contributing to the wine's distinctive minerality and refined structure.

Wine Pairing Ideas

- **Duck breast with cherry reduction** – The bright red fruit and acidity complement the richness of the dish.
- **Grilled salmon with lemon butter** – The wine's freshness and minerality enhance the delicate flavors of the fish.
- **Wild mushroom risotto** – Earthy flavors resonate with the wine's floral and mineral complexity.
- **Aged goat cheese** – The fine tannins and acidity balance the cheese's creamy texture and tangy notes.



Robert Parker (RP) : **92 Points** (2020)

I already tasted the 2020 Aconcagua Costa Pinot Noir that was bottled in February 2021, from one of the driest years in the last 50 years when they had to irrigate more to keep the freshness and quality of the grapes. Despite that, the wine is still 13.5% alcohol and has good freshness and balance, a varietal profile of red fruit and flowers and integrated oak after 11 months in barrel (15% of them new), with 10% of the volume matured in concrete egg instead of oak. It has a fine thread and bittersweet sensations, with very fine tannins and a medium body. 20,717 bottles produced and bottled at the same time.



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