

Errazuriz

Trophy "Best Chardonnay" - 10th Annual Wines of Chile Awards 2013 - A stunningly complex Chardonnay; toasty oak richness balanced with a steely, mineral backbone and crisp acidity.



Aconcagua Costa Single Vineyard Chardonnay 2021

Aconcagua Valley, Chile

A pale yellow color with greenish tints, this wine offers elegant fresh **tropical fruit notes** with touches of quince and honey that evolve into white floral notes accompanied by a hint of truffle.

The **fruit reemerges on the palate**, accompanied by a subtle minerality that adds complexity, elegance, and a lively acidity that adds a refreshing and juicy mouthfeel.

Moderate in volume and body, this wine offers **great elegance**. Its intense fruit and acidity ensure its **great cellaring potential**.



Alcohol:13,50 %

Composition: 100% Chardonnay







Aconcagua Costa Single Vineyard Chardonnay 2021



Robert Parker (RP): 94 Points (2019)

2019 was warmer in general, but the end of the season was cooler, which allowed the grapes for the 2019 Aconcagua Costa Chardonnay to ripen fully, keeping the alcohol to 13% and the acidity close to eight grams (in tartaric), even after 45% of the volume had gone through malolactic. It fermented in used French oak barrels with indigenous yeasts, and it matured in those barrels for 11 months. This is quite similar to the 2018, a cool-climate Chardonnay with elegance and freshness, great purity of aromas and flavors, no noticeable oak and a long, tasty and salty finish. Very serious indeed. 49,066 bottles produced. A single blend was bottled in four different lots.



James Suckling (JS): 92 Points (2015)

May 2016 - Linear and focused white with sliced pear and apple character. Medium to full body, honey, mineral and salty undertones. Steely and austere. Serious for the price. Fermented and aged in used barrels. Drink now.



