



# Errazuriz

A coastal Chilean Chardonnay that shines with mineral purity, vibrant citrus fruit, and elegant restraint - a wine of precision and finesse.



## Aconcagua Costa Single Vineyard Chardonnay 2022

Aconcagua Valley, Chile

### Region and Vineyards

The Aconcagua Costa region lies just 12 kilometres from the Pacific Ocean, where **cool maritime winds** and **morning fog** shape a unique microclimate. This proximity moderates daytime temperatures and prolongs the growing season, allowing grapes to develop **fresh acidity** and complex aromatics.

The vineyard soils are composed of a thin loamy top layer above **clay and volcanic metamorphic rock**, including slate and schist. These soils impart **distinct mineral notes and structural grip** to the wine. Planted in 2005 and 2009 by Viña Errázuriz, the site is a benchmark for cool-climate viticulture in Chile. The 2022 growing season was notably dry, with a cooler-than-average summer that delayed ripening. This contributed to excellent flavour development and **preservation of natural acidity**, resulting in a wine of vibrancy and purity.

### Winemaking

Harvesting was performed **by hand during the early morning** to retain optimal freshness. Grapes were pressed whole-bunch, gently extracting the juice. Fermentation occurred in **used French oak barrels**, allowing for **controlled oxygenation** and the development of nuanced textures without overt oak character.

Approximately **45 % of the wine underwent malolactic fermentation**, enhancing mouthfeel while preserving the wine's inherent tension. The wine was aged for **11 months in used French oak**, with **10 % matured in large foudres**, and kept on fine lees throughout the process to build **textural complexity and aromatic layering**. This restrained vinification style emphasizes clarity, freshness, and a strong sense of place.



Alcohol :13,50 %

Composition: 100% Chardonnay



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## Tasting Notes

- **Color:** Bright straw yellow with subtle golden hues.
- **Aroma:** Expressive notes of lemon zest, tangerine, and white peach, layered with ripe pear, pineapple, crushed stones, white flowers, marzipan, and hints of almond skin.
- **Palate:** Crisp and linear on entry, with citrus and orchard fruit flavours supported by a creamy mid-palate. Fine lees and subtle brioche notes bring dimension, while **vibrant acidity** and a **saline minerality** carry the wine to a long, poised finish.

## Did you know?

This Chardonnay was one of the pioneering wines in redefining **cool-climate Chilean Chardonnay**, showing the world that coastal Aconcagua is capable of producing **Chardonnays with restraint, nerve, and elegance**—qualities once thought exclusive to regions like Sonoma Coast or Chablis.

## Wine Pairing Ideas

- **Seared scallops with lemon butter:** The wine's citrus tension cuts through the richness, while its subtle creaminess mirrors the dish.
- **Herb-roasted chicken:** Savoury herbal elements are complemented by the wine's nutty undertones and freshness.
- **Grilled sea bass with fennel and citrus:** Reflects the wine's bright citrus notes and enhances its saline finish.
- **Triple cream cheese:** The creamy texture of both cheese and wine meet in harmony, refreshed by its linear acidity.



### 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.*



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