

Errazuriz

A flagship Syrah from Aconcagua, La Cumbre 2019 embodies the pioneering spirit of Errazuriz, uniting Mediterranean elegance with Chile's high-altitude freshness.

ERRAZURIZ

94



Alcohol :14,00 %

Composition: 96% Syrah, 4% Viognier

La Cumbre 2019

Aconcagua Valley, Chile

Region and Vineyards

The **Aconcagua Valley**, just 60 km from the Pacific Ocean, offers a Mediterranean climate with long dry summers and mild maritime breezes. These conditions provide Syrah with excellent ripening potential while preserving freshness. The 2019 season was warmer than average, with scarce rainfall—only 71 mm against a historical 156 mm—but cooled by a mild finish. This combination resulted in wines with **excellent concentration, ripe tannins, and great complexity**.

La Cumbre is sourced from selected parcels of **MAX I** and **MAX V** vineyards. MAX I, located on the historic Don Maximiano Estate, is planted on northeast-facing slopes with eroded intrusive igneous rock (diorite) and coarse alluvium, lending a **fragrant mineral character**. MAX V, situated on the southern bank of the Aconcagua River, benefits from alluvial clay-loam soils with up to 80% stones, ensuring **excellent drainage and freshness**. Together, these terroirs bring richness, aromatic lift, and a precise structure.

Winemaking

La Cumbre 2019 is composed of **96% Syrah and 4% Viognier**, recalling the traditional co-fermentation practices of Côte-Rôtie. The grapes were carefully selected, hand-harvested, and vinified under the guidance of Francisco Baettig.

The wine matured for **22 months in French oak barrels**, of which **60% were new**, along with **15% Stockinger foudres**, allowing integration of fruit purity with subtle oak complexity. Bottled at **14% alcohol**, with total acidity of 5.65 g/L and a pH of 3.54, the wine achieves balance between power, freshness, and longevity.

Tasting Notes

- **Color:** Deep violet with ruby highlights.
- **Aroma:** Lavender, pink pepper, blueberry, maqui berry, and blackberry, accented by clove, marzipan, cinnamon, and nutmeg.
- **Palate:** Juicy and broad, with flavors of blueberry tart, black cherry, and bitter chocolate. Generous and mouthfilling, with supple tannins, vibrant acidity, and a long, persistent finish.

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Did you know?

La Cumbre (Spanish for "The Summit") was first released in 1996, making Errazuriz one of the pioneers of Syrah in Chile. Its creation marked a turning point, showcasing the potential of Aconcagua for Rhône varietals, and helped establish Syrah as one of the country's most expressive grapes .

Wine Pairing Ideas

- **Grilled lamb with rosemary**: The wine's spiced and floral notes echo the herbaceous richness of lamb.
- **Duck breast with berry reduction**: Its dark fruit core harmonizes beautifully with berry-based sauces.
- **Braised short ribs with cocoa glaze**: The bitter chocolate undertones of the wine find resonance in cocoa-based reductions.
- **Aged Manchego or Pecorino**: Firm cheeses highlight the wine's savory spice and polished tannins.

94

Robert Parker (RP) : 94 Points (2019)

The 2019 La Cumbre was produced with 96% Syrah and 4% Viognier, co-fermenting the two grapes in the style of Côte-Rôtie. It has varietal notes of meat, blackcurrant and a smoky touch, also floral. 2019 was only moderately warm, and the wine achieved 14% alcohol. They used larger foudres for the élevage, which I think is a good thing for the variety. It's juicy and fresh and nicely textured. Good typicity. 6,700 bottles were filled in January 2021.