



ERRAZURIZ

FAMILY WINES SINCE 1870

Chardonnay Aconcagua Costa 2017

Aconcagua Costa

ESTATE

Errázuriz is recognized as perhaps the single top quality producer of Chilean wines, with in the last year alone Eduardo Chadwick, President, named Decanter Man of the Year 2018, and the winery awarded Best Chilean Winery 2017 by Robert Parker's Wine Advocate. The grapes for the Chardonnay Aconcagua Costa are sourced from the Manzanar Vineyard in the new Aconcagua Costa D.O., located just 7.5 miles from the Pacific Ocean.

WINE

Errázuriz' Chardonnay Aconcagua Costa (formerly referred to as the Wild Ferment Chardonnay) is recognized as perhaps the top Chardonnay from South America. Errazuriz ferments its best lots of Chardonnay using natural yeast. Natural fermentation starts slower than inoculated fermentation because the yeasts must grow to sufficient numbers to transform sugars into alcohol. During this period the yeasts produce by-products which add distinctive flavors and complexity to the wine.

VINEYARD

Soils: The soils have a thin layer of loam texture over another layer of clay and weathered schist rock, which is responsible for the minerality found in the wines from the coastal vineyards. These unique conditions are ideal for growing cold-climate varieties such as Chardonnay.

Farming: Certified Sustainable. Environmentally friendly processes include using gravity instead of pumps to move wine, controlling temperatures with wind in underground ducts to avoid use of air conditioning, and using solar panels and special window glass to save energy.

Grape Variety: 100% Chardonnay

WINEMAKING

Fermentation: Handpicked in small boxes and carefully transported to the winery, where they were whole-cluster pressed and cold decanted in stainless steel tanks. The wine is fermented with 100% wild yeasts. The use of native yeasts along with the larger number of strains of yeasts during a wild fermentation contributes greater complexity to the wine.

Aging: The juice was fermented in used French oak barrels for 15 to 20 days, and then underwent 27% malolactic fermentation.

VINTAGE

The 2017 vintage was characterized by a mild and dry winter, followed by a very sunny and warm summer which ended with an early harvest. As a result the vintage produced wines with sophistication and beautifully balanced fruit concentration, structure and depth given the season's particularly low yields. The wines of 2017 have an immense sense of purity, minerality, intensity and structure.

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JAMES SUCKLING

"White stones, loquat, spices and some chamomile and apple-pie undertones. Fine and reserved on the palate with focused acidity, apple rind and citrus flavors and a taut finish yet one with depth."