

Errazuriz 'Aconcagua Costa' Pinot Noir, Aconcagua Valley

£15.99



Vintage:	2018
Bottle Size:	75cl
Alcohol %:	13.50%
Country:	Chile
Description:	Delicate and fresh with notes of wild strawberry, smoky oak and cherries. The finely structured palate is both smooth and velvety with dark fruits, a hint of gaminess and a touch of toastiness.
Cepages:	Pinot Noir
Group:	Chile
Sub group:	Aconcagua Valley
Colour:	Red
Closure:	Screwcap
Producer:	Errazuriz
Website:	
Organic/Bio Status:	

Food / cocktail match: This is one of the few reds that can be very successfully matched with fish. A seared tuna steak would be lovely!

Food / cocktail recipe:

Press 'Elegant aromas of red fruits and fresh herbs. Great energy on the palate with crunchy acidity, refreshing bright red cherry and strawberry fruit and a saline, savoury twist. Perfect focus, exciting tang, roundness and presence, a young, vigorous Pinot which will continue surprising us with time.' - Decanter, 2016

'It's taken him a while. But Errazuriz winemaker Francisco Baettig may finally have cracked the code when it comes to making world-class Pinot Noir in a country, Chile, that has tended to settle for good-enough with this fickle grape variety. The solution lay in the combination of soil and

climate in a vineyard Baettig helped develop for Eduardo Chadwick at the western end of the Aconcagua Valley on the Pacific Coast. Baettig's own light-touch winemaking skill has also played its part.' - David Williams, The Guardian, 22 January 2017

Awards

Gold Medal - Decanter World Wine Awards 2016

DECANTER GOLD MEDAL 2015

WINE MERCHANT TOP 100 2015

Other Info:

The Wild Ferment Pinot Noir was made with the native yeasts that are normally present on the skins of the grapes. These yeasts produce a greater combination and proportion of by-products under the demanding conditions imposed by the fermentation process and therefore develop complex and distinctive aromas and flavours.

The freshly picked bunches were carefully destemmed and underwent a 5-7-day cold soak at 5°C prior to being fermented in open top tanks at 22°-28°C. Total skin contact, including a post-fermentation maceration, was 12 to 18 days. The wine was aged for 12 months in French oak barrels, 15% of which were new.