

Chardonnay  
2014

Las Pizarras



#### THE VINTAGE

The 2013-2014 growing season was moderately warm, with low yields and lower than average rainfall in the winter months followed by a dry spring. Bud break was delayed due to a cold spell in mid-September. Cool growing conditions had the beneficial effect of the extended hang time and slow ripening of the grapes enabling them to preserve the fresh character, aromatic intensity and beautiful mineral notes.

#### THE VINEYARD

The grapes used to produce this wine come entirely from our Aconcagua Costa estate, from specific blocks with metamorphic rock, specifically slate. The temperature differences in this cold climate location and the uniqueness of its soils and elevations enable each small block to ripen at its own pace. Because of its proximity to the cold Pacific Ocean and its well-drained soils with abundant slate, this vineyard gives rise to Chardonnay, Pinot Noir, and Syrah with exceptional complexity, depth, minerality and natural acidity.

#### WINEMAKING

The grapes were hand-picked on the mornings to ensure the fruit was cool when it reached the winery. All of the fruit was pressed whole-cluster, and the juice was clarified by cold decanting, without the use of enzymes, before being racked to French oak barrels to be fermented with native yeasts. To preserve the fresh character of its origin, just 60% of the blend underwent malolactic fermentation. The wine was aged for 14 months in 400-litre French oak barrels, 20% new.

#### THE WINE

*“Of light straw colour, this wine opens up with hints of Meyer lemon, orange blossoms, and soft touches of dried fruits. The palate confirms the nose, intensified by a driving minerality and a dry citric character of tangerines and elegant notes of dried fruits. An overall fresh character dominates the palate and contributes to a mouthfeel of excellent structure and tension, showing an impressively long, persistent and dry finish. The essential characteristic of this wine is marked by its coastal salinity that expresses its origin. This is a structured wine that shows balance, tension and precision from start to finish, something unique to Aconcagua Costa.”*

FRANCISCO BAETTIG, TECHNICAL DIRECTOR

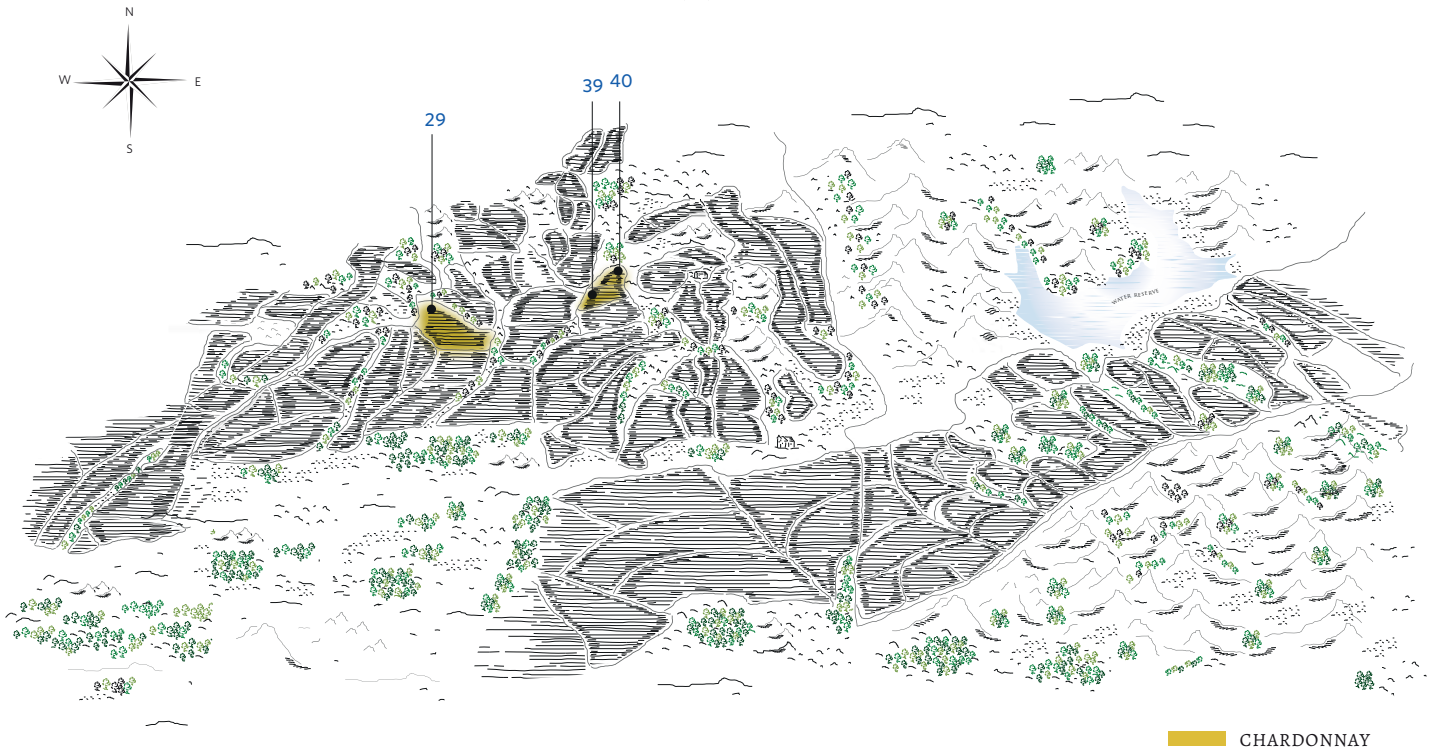
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#### TECHNICAL INFORMATION

COMPOSITION: 100% Chardonnay  
ALCOHOL: 13%  
pH: 3.1

TOTAL ACIDITY: 7.5 g/L  
RESIDUAL SUGAR: 1.37 g/L  
AGEING: 14 months in French oak barrels, 20% new

ACONCAGUA COSTA - ESTATE MAP  
- CHARDONNAY PLOTS -



**PLOT 29 (PEDREGAL NORTE) 3.2 ha**

Located halfway up an east-facing slope, with a gentle to steep rise.

The substrate is a metamorphic rock of volcanic origin (basalt and andesite). The soil is coarse-grained, with a clay-loam texture.

**PLOT 39 (HORNO CHICO) 1 ha**

Located on a flatter, southwest-facing section halfway up the hillside, with a slope ranging from gentle to steep.

The substrate is a metamorphic rock of volcanic origin (basalt and andesite). On the upper part of the slope, the soils are very coarse and clay-textured, while the mid-section has shallow soils with a loamy texture and the lowest part features coarse soils with a clay-loam texture.

**PLOT 40 (HORNO GRANDE) 0.7 ha**

This block is located halfway up the hillside facing east and features a gentle to steep slope.

The substrate is composed of metamorphic rock of volcanic origin (basalt and andesite). On the upper slope, the soils are very coarse with a clay texture; those on the middle slope are very shallow and loamy; and the soils on the lower slope are coarse and alkaline, with a silty-clay-loam texture.