

Chardonnay  
2017

Las Pizarras



#### THE VINTAGE

The 2017 vintage was characterized by a mild and dry winter, followed by a sunny and warm summer, finalized by an early harvest. As a result, the vintage blessed us with wines with a sophistication that beautifully balances fruit concentration, structure and depth gave the season's meagre yields. The wines of 2017 have an immense sense of purity, minerality, intensity and structure.

#### 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 of February 15 to 17 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 22% of the blend underwent malolactic fermentation. The wine was aged for 10 months in 400-litre French oak barrels, 15% new.

#### THE WINE

*"2017 Las Pizarras Chardonnay is a superb expression of our estate terroir. Intense and multi-layered, the nose has lovely fresh citrus fruit as well as passion fruit, lemon-lime, white peaches with touches of vanilla. Rich and zesty characters carry on, yet as the wine opens up the wet stone and chalky characters rise and take you to the Aconcagua Costa estate. The strong mineral background, a stamp of our Aconcagua Costa estate, balances the overall richness, giving a superb refinement. The finish is layered, very long and elegant and will age gracefully."*

FRANCISCO BAETTIG, TECHNICAL DIRECTOR

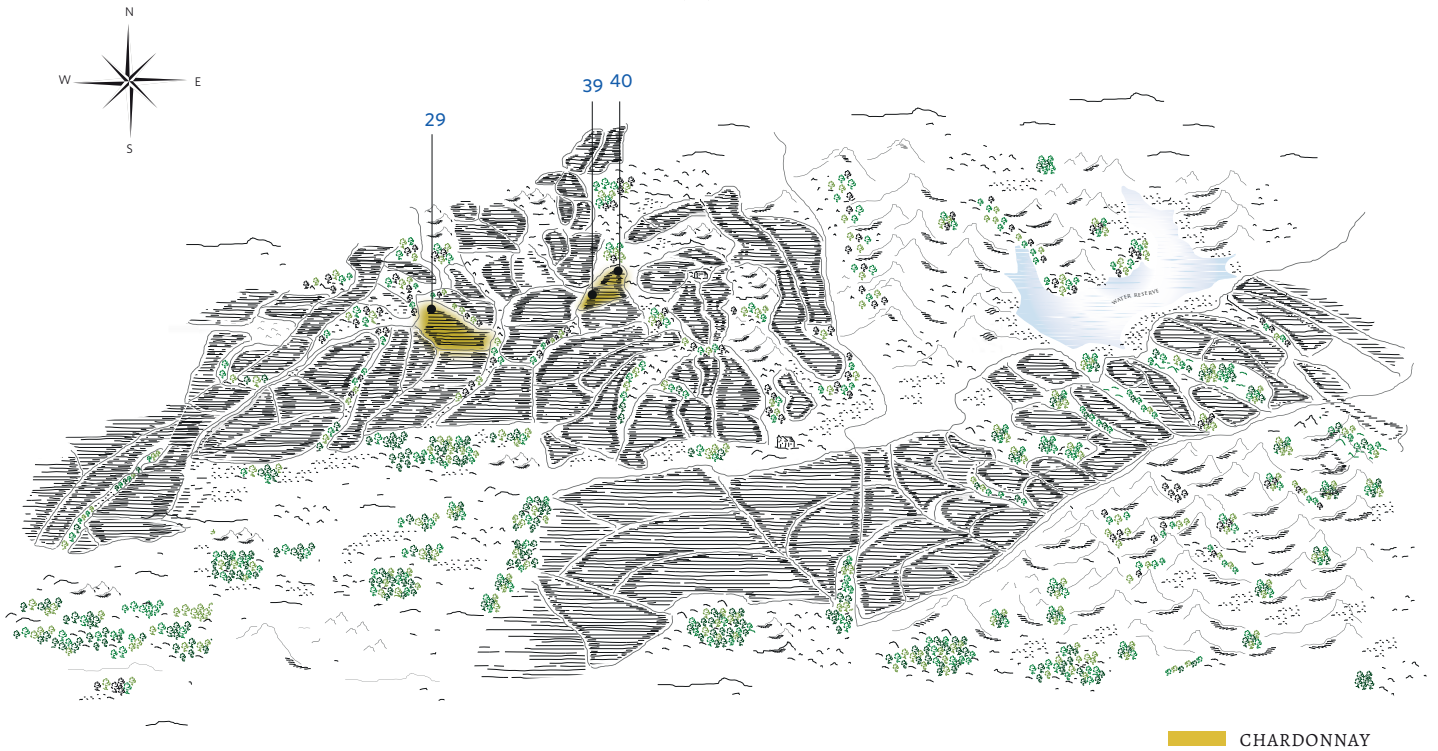
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#### TECHNICAL INFORMATION

COMPOSITION: 100% Chardonnay  
ALCOHOL: 13%  
pH: 3.07

TOTAL ACIDITY: 7.51 g/L  
RESIDUAL SUGAR: 1.6 g/L  
AGEING: 10 months in French oak barrels, 15% 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.