

Chardonnay
2019

Las Pizarras



THE VINTAGE

The 2019 vintage in Aconcagua Costa was slightly warm due to the spring period, which scored a higher than average heat summation. Nevertheless, months that preceded the harvest were marginally cooler than the historically recorded, with lower temperatures in February and March that blessed us allowing a slow and gentle ripeness, along with outstandingly healthy grapes.

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 21 to 26 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 25% of the blend underwent malolactic fermentation. The wine was aged for 13 months in 400-litre French oak barrels, 19% new.

THE WINE

“The 2019 vintage of Las Pizarras Chardonnay shines with its bright yellow-straw colour with beautiful green hues. On the nose, it delivers notes of citrus fruits, complemented by some floral touches framed by soft tones of almonds and a delicate note of honey. On the palate, the wine enters with freshness and deepness, followed by a delicate and complex feel. The palate is dominated by its citrusy profile, accompanied by dried fruits plus a soft note that reminds of pear and pastries, all crowned by an exquisite mineral sensation, excellent persistence and an elegant finish.”

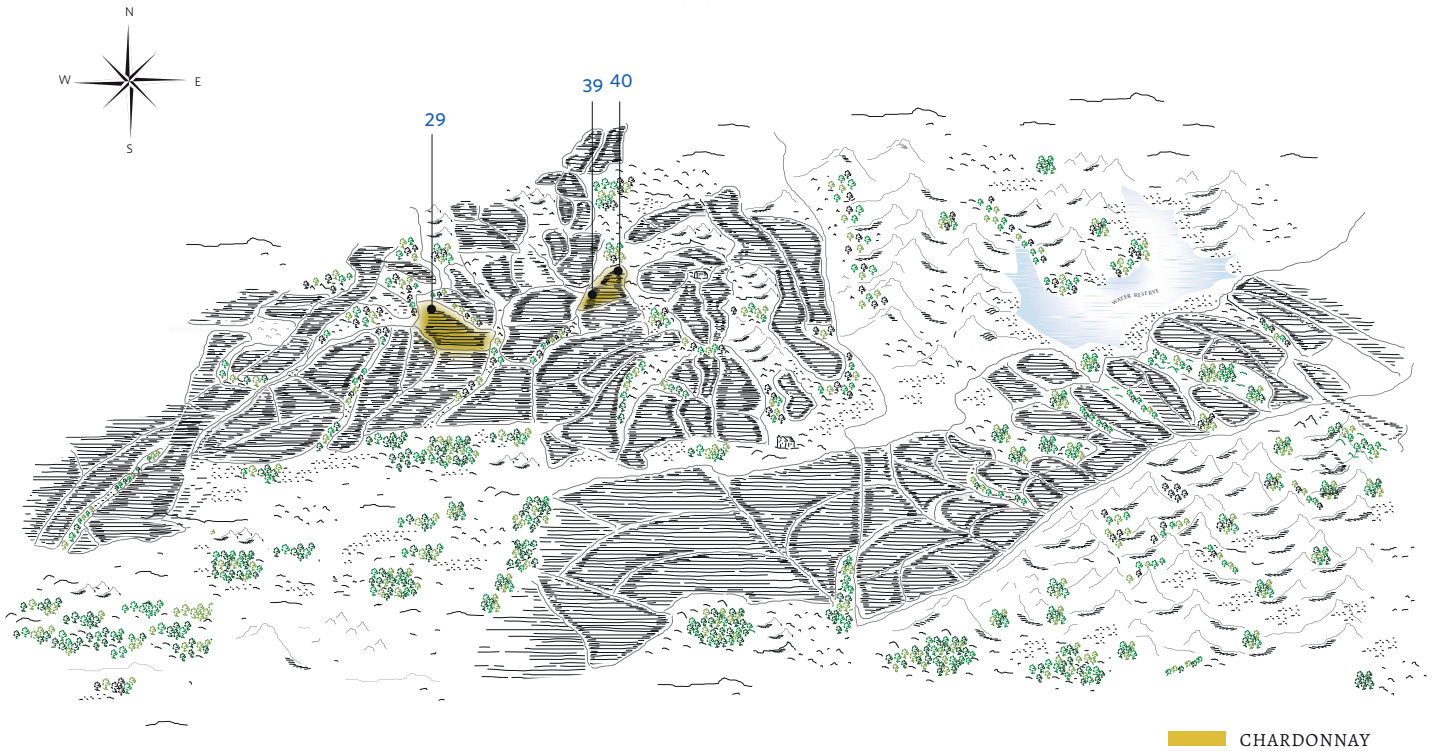
FRANCISCO BAETTIG, TECHNICAL DIRECTOR

TECHNICAL INFORMATION

COMPOSITION: 100% Chardonnay
ALCOHOL: 13%
pH: 3.01

TOTAL ACIDITY: 8.47 g/L
RESIDUAL SUGAR: 1.98 g/L
AGEING: 13 months in French oak barrels,
19% new of 400 liters capacity

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 midsection 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-clayloam texture.