

Chardonnay
2020

Las Pizarras



THE VINTAGE

It was a challenging season, with one of the driest winters in the past 50 years, yet our Aconcagua Costa Vineyard managed to overcome the water shortage and allow the grapes to ripen fully. Moderate yields and abundant summer watering preserved the freshness and quality of the grapes.

THE VINEYARD

The grapes used to produce this wine come entirely from our Aconcagua Costa estate, from specific plots with metamorphic rock, specifically slate. The temperature differences in this cold climate location and the uniqueness of its soils and elevations enable each small plot 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 8th to 11th 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, 40% of the blend underwent malolactic fermentation. The wine was aged for 13 months in 400-litre French oak barrels, 30% new.

THE WINE

“Las Pizarras Chardonnay 2020 has a clean, bright straw-yellow colour. The elegant nose opens with citrus tones followed by nuts, a touch of pastry, and a subtle note that recalls white flowers. The citrus profile predominates on the palate, accompanied by notes of marzipan and walnuts, a touch of pear, and subtle redcurrant tart tones. The palate starts fresh, extremely deep, and persistent, displaying complexity and delicious acidity, along with a mineral sensation that makes this a tense, elegant wine.”

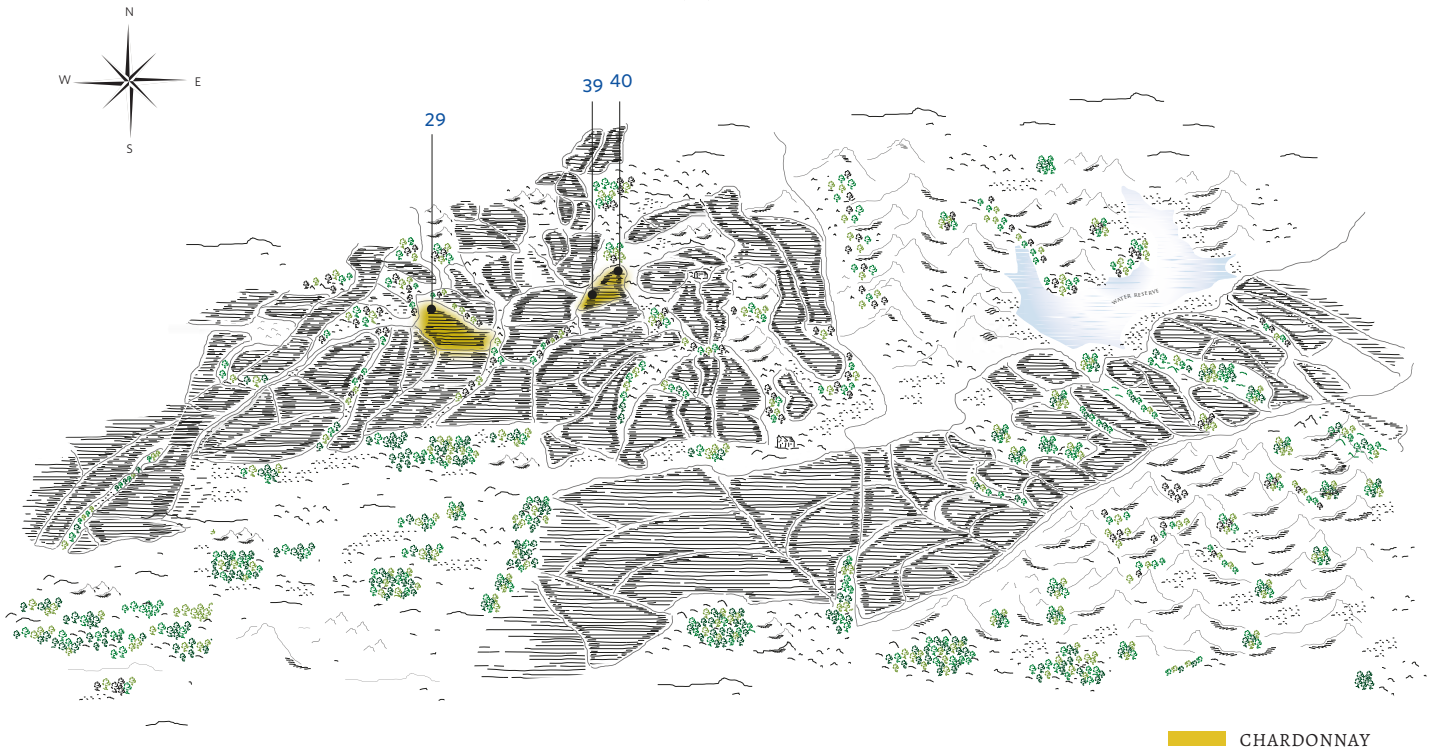
FRANCISCO BAETTIG, TECHNICAL DIRECTOR

TECHNICAL INFORMATION

COMPOSITION: 100% Chardonnay
ALCOHOL: 12.5%
pH: 3.22

TOTAL ACIDITY: 7.2 g/L
RESIDUAL SUGAR: 1.54 g/L
AGEING: 13 months in French oak barrels, 30% 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.