

Pinot Noir
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 and then double selected before being deposited in small open tanks to be fermented (20% whole-cluster). All of the fruit was cold-macerated at 8° - 10° Celsius for 5-7 days before being fermented with native yeasts. Maceration lasted from 12 to 25 days. Las Pizarras Pinot Noir was aged for 14 months in French oak barrels, 50% new.

THE WINE

“A bright ruby-red colour gives way to violet hues at the rim of the glass. It is intriguing on the nose, with layers of cherry, wild strawberries, rose hips, violets with delicate herbal touches of tarragon and dill. It replicates its aromas on the palate, accompanied by fresh notes of raspberries, cherries and nutmeg along with a subtle bloodiness and notes of chalk and iodine. Of great depth, the wine glides gracefully on the palate with precision and structure that comes from its cool-climate, coastal acidity. An absolutely delicate, complex and elegant Pinot Noir.”

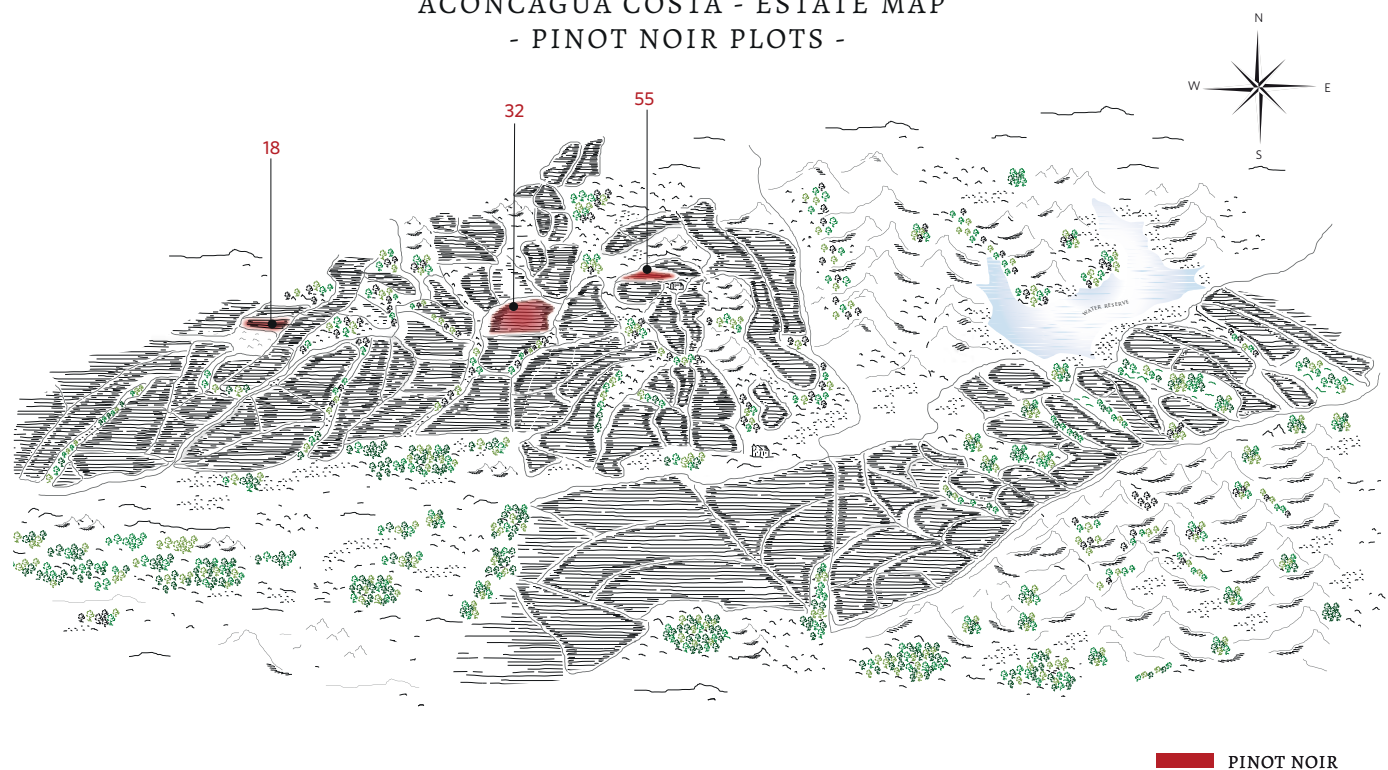
FRANCISCO BAETTIG, TECHNICAL DIRECTOR

TECHNICAL INFORMATION

COMPOSITION: 100% Pinot Noir
ALCOHOL: 13.5%
pH: 3.47

TOTAL ACIDITY: 6.09 g/L
RESIDUAL SUGAR: 2.29 g/L
AGEING: 14 months in French oak barrels, 50% new

ACONCAGUA COSTA - ESTATE MAP - PINOT NOIR PLOTS -



PLOT 18 (VOLCÁN PONIENTE) 0.8 ha

Situated on the upper part of a low, west-facing hillside with a gentle to moderately steep slope.

The substrate is composed of weakly metamorphosed volcanic rock (basalt and andesite). On the upper hillside, the soils are shallow with a loamy texture, while further down the slope they are dense and alkaline, with a silty-clay-loam texture.

PLOT 32 (SALVADOR) 3.1 ha

Situated in the middle of south-southeast facing vineyard planted on a slope that is flat to very steep.

The substrate is composed of metamorphic rock of volcanic origin (basalt and andesite) and the soils are very dense and alkaline, with a clay-loam texture.

PLOT 55 (QUINCHO PIZARRAS VOLCÁNICO) 0.7 ha

Situated on the west-facing hillside below the scenic lookout, with a gentle to steep slope.

The substrate is a metamorphic rock of volcanic origin (basalt and andesite). The upper hillside soils are shallow and acidic, with a silty-clay-loam to clay-loam texture; the central slope has dense, alkaline soils with a silty-clay-loam texture; and the lower slope features very dense soils with a clayey texture.