

Pinot Noir  
2016

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Las Pizarras



#### THE VINTAGE

The wines of 2016 vintage have an immense sense of purity and tension. The cool spring set the stage for a long season, even though the overall heat summation was higher than average due to a warm summer. This leads us to believe that the perfect ripeness of our grapes would arrive early. Nevertheless, we were proved wrong by a gentle sugar accumulation, reaching a prolonged, even ripening through harvest. The resulting wine possesses great site-specificity, depth and quality.

#### THE VINEYARD

We sourced entirely from our Aconcagua Costa Estate from specific lots that have a significant component of metamorphic rock, including slate (pizarras, in Spanish). Given the extremes of this cool climate site, as well as the uniqueness of its soils and elevations, each small block ripens at its own pace. Its proximity to the cool Pacific Ocean and its well-drained soils, with a high level of slate and metamorphic rock, allow the Estate to produce Pinot Noir of 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 4-5 days before being fermented with native yeasts. Maceration lasted from 12 to 20 days. Las Pizarras Pinot Noir was aged for 13 months in French oak barrels, 33% new.

#### THE WINE

*“Of a cherry red colour, it has beautiful violet hues. It has a complex nose, with reminiscent of rosehip, myrtle, sour cherries and a refreshing bergamot hint, accompanied by soft notes of marzipan and dried fruit notes. Equally complex and consistent with what is perceived in the nose, the palate is predominantly marked by fresh red fruit, floral notes, with some subtle notes of moist soil, citrus fruits, sweet spice and brioche. Very well structured, with fine and elegant tannins that deliver a chalky finish. A wine that displays a balance between amplitude and length very well achieved that allows talking about power and elegance in a harmonious and persistent outcome.”*

FRANCISCO BAETTIG, TECHNICAL DIRECTOR

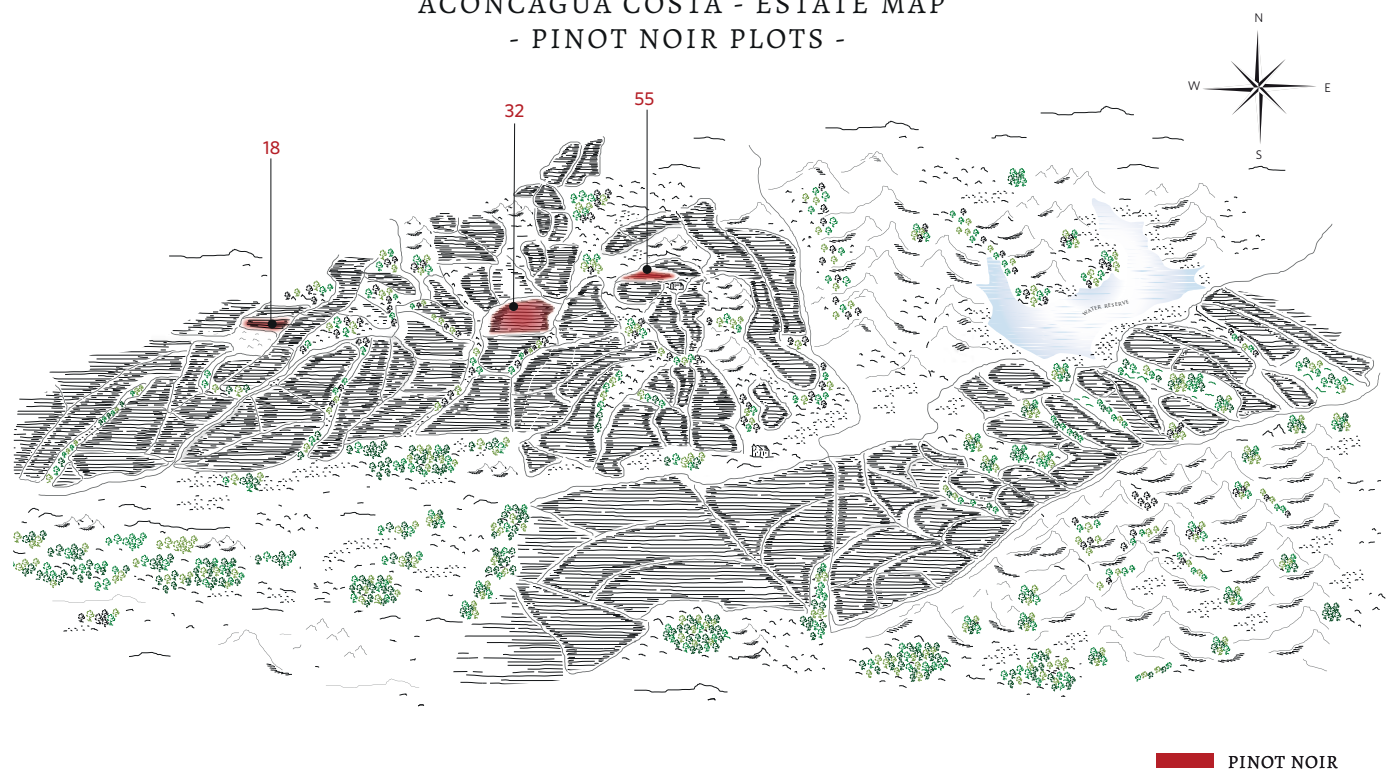
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#### TECHNICAL INFORMATION

**COMPOSITION:** 100% Pinot Noir  
**ALCOHOL:** 13%  
**pH:** 3.43

**TOTAL ACIDITY:** 5.82 g/L  
**RESIDUAL SUGAR:** 2.49 g/L  
**AGEING:** 13 months in French oak barrels, 33% 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.