

Pinot Noir  
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 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 4-6 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, 35% new.

THE WINE

*"A clean and beautiful cherry red colour with ruby brilliance define the appearance in the glass. Las Pizarras Pinot Noir is vibrant, and its aroma is full of raspberries, rosehips, myrtle and an interesting spicy character. A few minutes after pouring, the different layers begin to emerge. Distinct aromas of wet stone, sweet spice and earthy characters transporting one to the place itself. There is a feeling of moist fog and chalky soils that projects the unique characters of the cool climate terroir of Aconcagua Costa. In the palate, the wine is complex and well structured, it is decidedly forward and with fine, elegant tannins that are defined by the slate and schist soils. A wine of great perseverance, with elegant tannins delivering a long and persistent finish."*

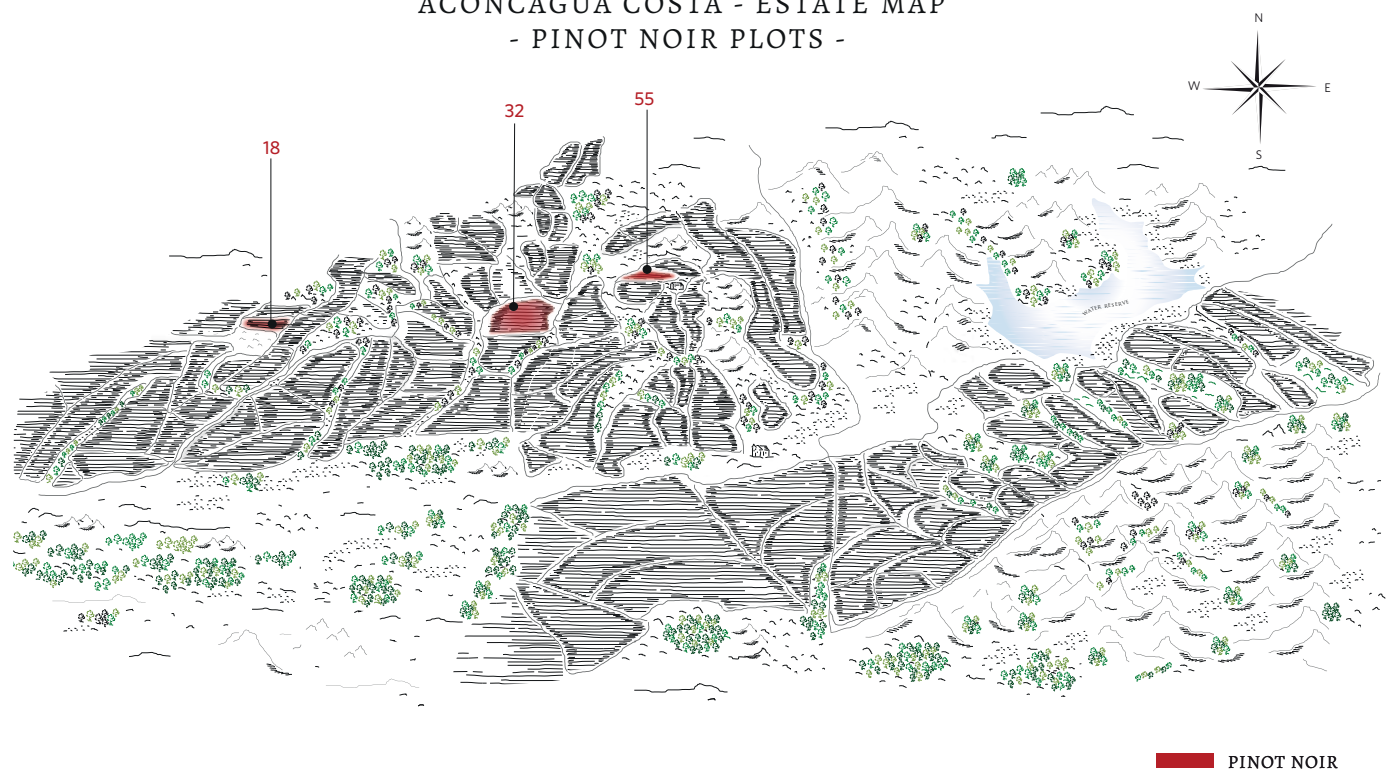
FRANCISCO BAETTIG, TECHNICAL DIRECTOR

TECHNICAL INFORMATION

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

TOTAL ACIDITY: 6.31 g/L  
RESIDUAL SUGAR: 1.83 g/L  
AGEING: 13 months in French oak barrels, 35% 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.