

Pinot Noir
2018

Las Pizarras



THE VINTAGE

The unforgettable 2018 season in Aconcagua Costa will be remembered as one of the coldest we have ever recorded in this vineyard, with a heat summation 15% lower than historical averages, mainly concentrated during January, February and March, and especially the two first months of the year, which were accompanied by abundant cloudiness. March stepped in with blue skies, blessing us with plenty of sunny days that provided the ideal conditions for our grapes to finish their ripening process on time and in excellent conditions. On the other hand, the absence of rains from November to April also favoured a slow and steady ripening process, along with impeccable sanitary conditions of our 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 20 to 28 and then double selected before being deposited in small open tanks to be fermented (15% 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, 32% new.

THE WINE

“Las Pizarras Pinot Noir 2018 displays a limpid ruby-red colour with beautiful violet highlights. It owns a complex nose reminiscent of rosehip, murtilla (Chilean guava), sour cherries and refreshing, spicy bergamot - like tone, accompanied by soft marzipan and dried fruit notes. On the palate, it also unwinds with complexity and consistent with the nose, being dominated by fresh red fruit, blueberries and floral notes, revealing some tones that remind of moistened earth, citrus fruits, sweet spice and some toasted bread. A very-well-structured wine, with elegant and fine tannins that provide a tactile sensation reminiscent of chalk. It also displays an admirable balance between amplitude and length, which speaks of a wine with excellent power and freshness that culminates with a harmonic and very persistent finish.”

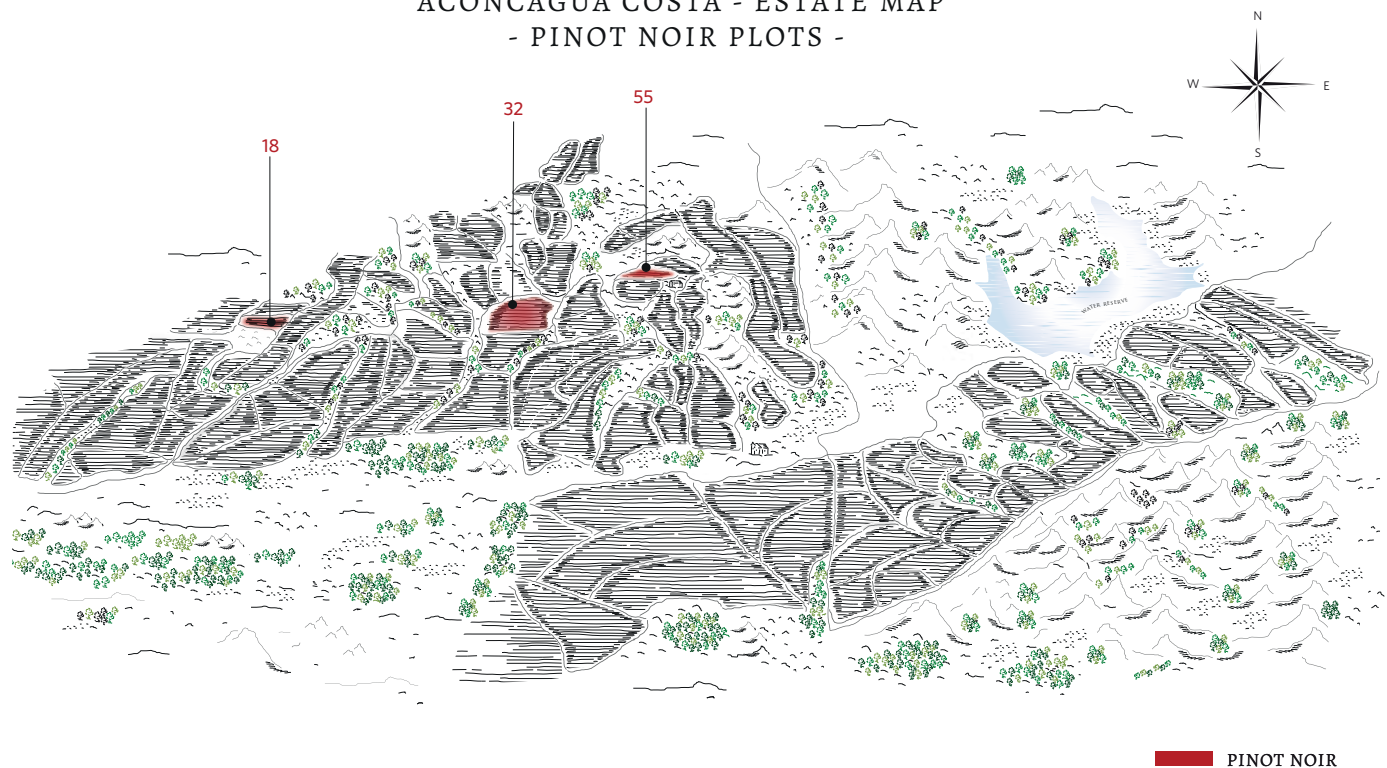
FRANCISCO BAETTIG, TECHNICAL DIRECTOR

TECHNICAL INFORMATION

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

TOTAL ACIDITY: 6.08 g/L
RESIDUAL SUGAR: 1.83 g/L
AGEING: 13 months in French oak barrels, 32% 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.