

Pinot Noir
2019

Las Pizarras



THE VINTAGE

The 2019 vintage in Aconcagua Costa was slightly warm due to the spring period, which scored a higher than average heat summation. Nevertheless, months that preceded the harvest were marginally cooler than the historically recorded, with lower temperatures in February and March that blessed us allowing a slow and gentle ripeness, along with outstandingly healthy 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 26 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, 45% new.

THE WINE

“Las Pizarras Pinot Noir 2019 displays a limpid ruby-red colour with beautiful violet highlights. It owns a complex nose reminiscent of rosehip, murtilla (Chilean guava), truffle, mushroom, sour cherries and a refreshing spicy tone, accompanied by soft pastries and dried fruit notes. On the palate, it also unwinds with complexity and consistent with the nose, being dominated by fresh red fruit, spicy 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 a harmonic and very persistent finish.”

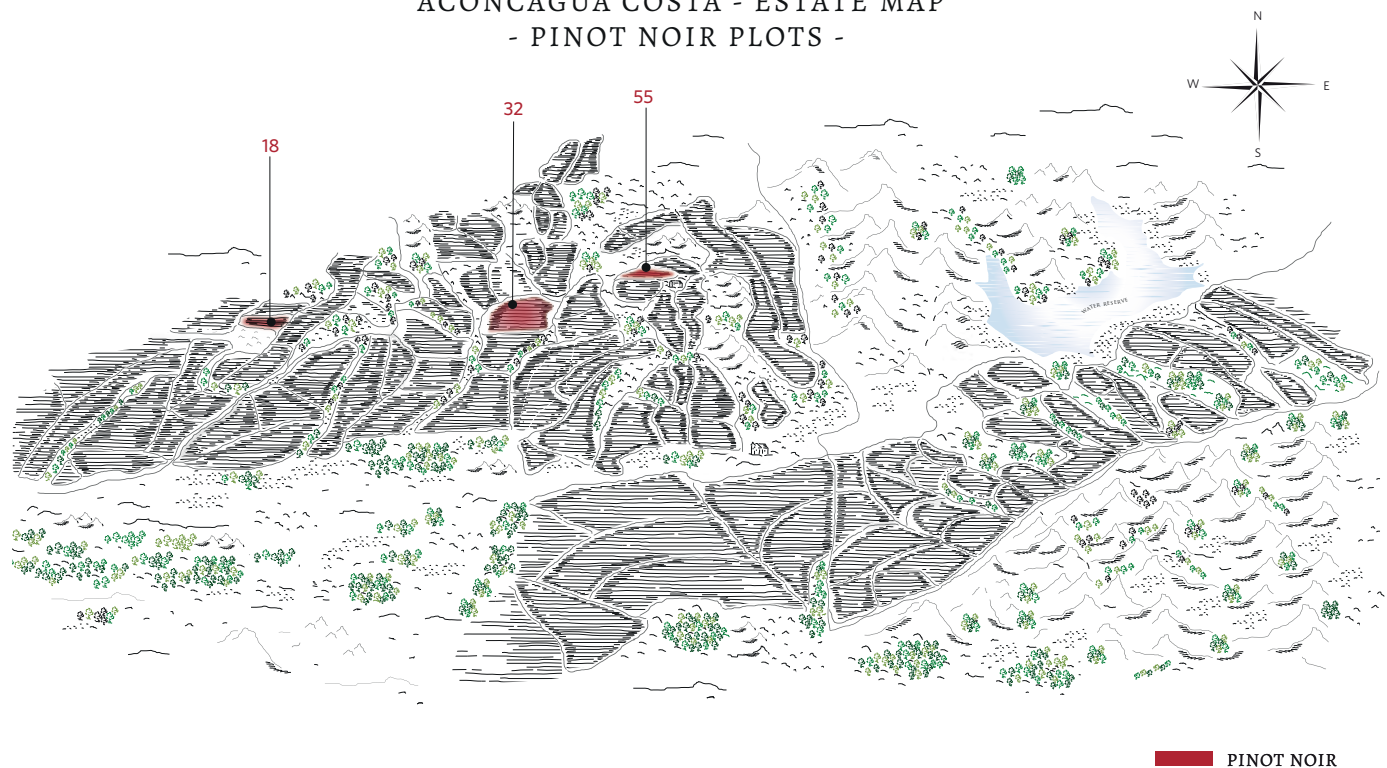
FRANCISCO BAETTIG, TECHNICAL DIRECTOR

TECHNICAL INFORMATION

COMPOSITION: 100% Pinot Noir
ALCOHOL: 13.5%
pH: 3.42

TOTAL ACIDITY: 5.94 g/L
RESIDUAL SUGAR: 1.78 g/L
AGEING: 13 months in French oak barrels, 45% 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-clayloam texture; and the lower slope features very dense soils with a clayey texture.