

Pinot Noir
2021

Las Pizarras



THE VINTAGE

This season was a bit colder than average, which allowed the grapes to ripen slowly, evenly, and with the tremendous quality that enabled us to make fresher, more elegant wines with great aromatic intensity and colour.

THE VINEYARD

The grapes used to produce this wine come entirely from our Aconcagua Costa estate, from specific plots with metamorphic rock, specifically slate. The temperature differences in this cold climate location and the uniqueness of its soils and elevations enable each small plot 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 13th to March 17th and then double selected before being deposited in small open tanks to be fermented (10% whole-cluster). All of the fruit was cold-macerated at 8° - 10° Celsius for 3 days before being fermented with native yeasts. Maceration lasted from 12 to 20 days. Las Pizarras Pinot Noir was aged for 12 months in French oak barrels, 45% new.

THE WINE

“Las Pizarras Pinot Noir 2021 displays a pale ruby red colour with violet highlights. It has a complex nose with notes of fresh fruit such as sour cherries and rosehips complemented by a spicy background and accompanied by soft toasted notes reminiscent of coffee beans and nuts. The palate is fresh, with a deep and delicate acidity that gives way to touches of fresh fruit and spices, with tones reminiscent of damp earth, berries and a touch of toasted nuts. A very pleasant chalky texture with a very fine and persistent finish.”

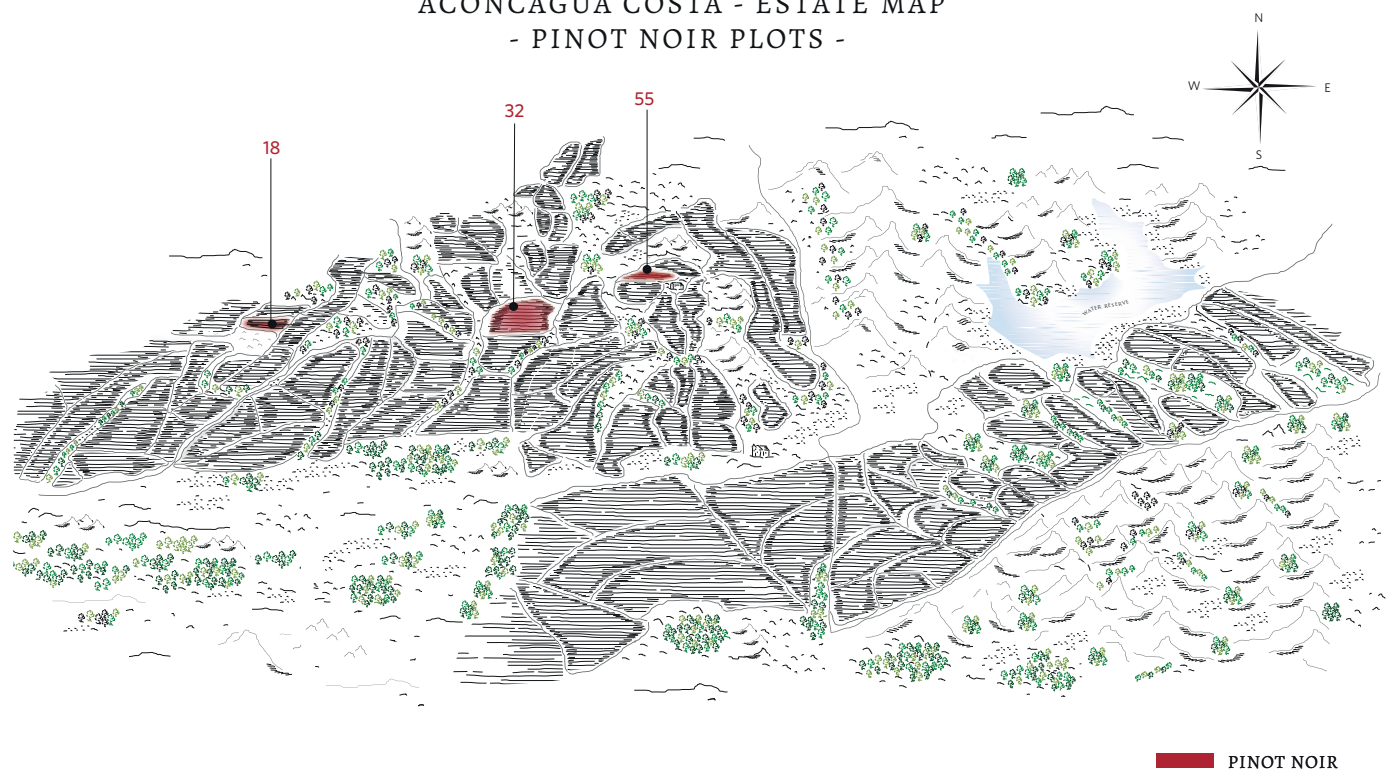
FRANCISCO BAETTIG, TECHNICAL DIRECTOR

TECHNICAL INFORMATION

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

TOTAL ACIDITY: 5.97 g/L
RESIDUAL SUGAR: 2.12 g/L
AGEING: 12 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 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.

PLOT 32 (SALVADOR) 3.1 ha

Situated in the middle of a 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.