

Syrah
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 from March 19 to 27 and carefully selected. 30% was fermented whole-cluster to enhance complexity on the nose and structure on the palate. The wine spent 8 to 20 days in contact with its skins, depending on the level of extraction desired before fermentation was completed in barrels. Once fermentation was finished, the wine was racked from the lees and then oak-aged for 16 months, 60% in French oak barrels (15% of them new) and 40% in Stockinger foudres.

THE WINE

“Deep and intense violet-red colour, the 2018 vintage of Las Pizarras Syrah displays attractive tones reminiscent of dark cherries, blueberries and a soft tone of violets and incense, plus, roasted coffee bean, cedar and all framed by a subtle note of smoke. The palate highlights flavours of fresh black fruit and sour cherries, with a taste of bitter chocolate and Cuban cigars. Fine and elegant tannins, an elegant wine of soft and enveloping texture that stands out by its good structure a fresh acidity that gives tension to the palate. A wine that displays great depth and persistence and is still perceived young and with a long life ahead.”

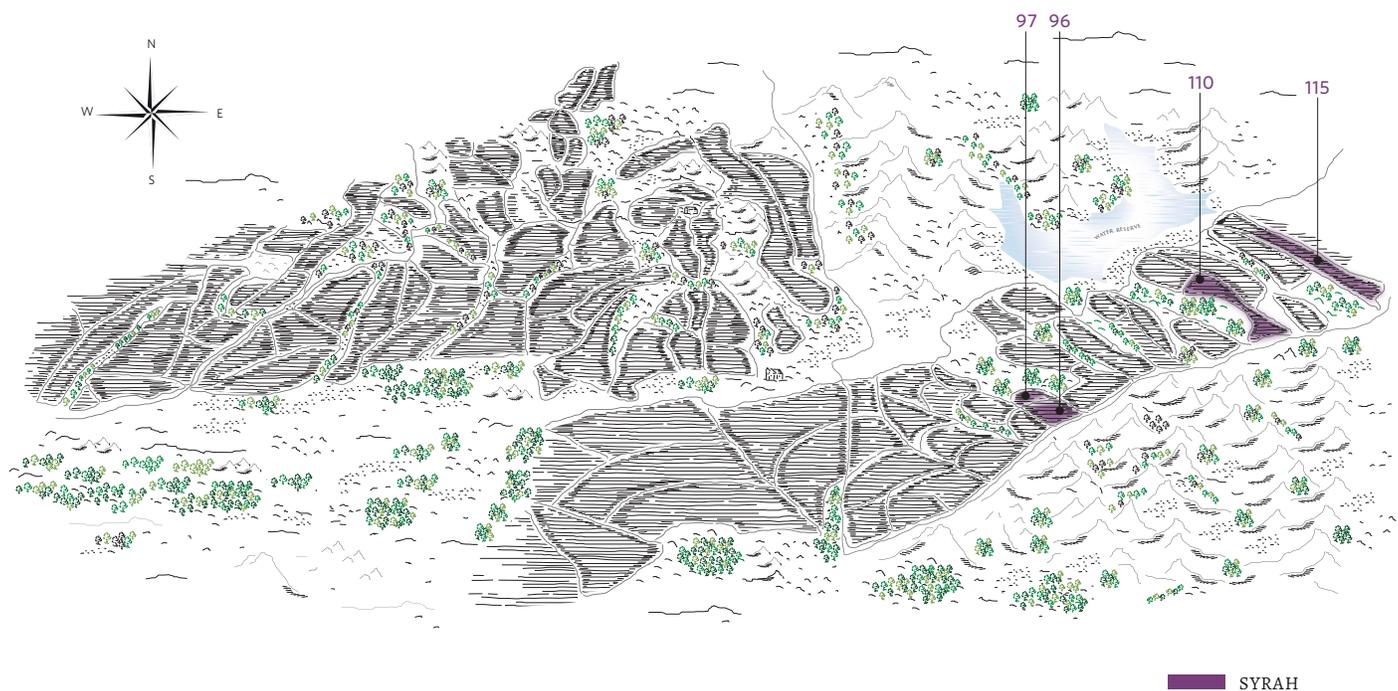
FRANCISCO BAETTIG, TECHNICAL DIRECTOR

TECHNICAL INFORMATION

COMPOSITION: 100% Syrah
ALCOHOL: 13.5%
pH: 3.43

TOTAL ACIDITY: 6.08 g/L
RESIDUAL SUGAR: 2.05 g/L
AGEING: 16 months, during which 60% was kept in French oak barrels (15% new) and the remaining 40% in Stockinger foudres

ACONCAGUA COSTA - ESTATE MAP
- SYRAH PLOTS -



PLOT 96 (PIZARRA) 0.6 ha - PLOT 97 (AZUL CELESTE) 0.7 ha
PLOT 110 (AUGURIO) 2.3 ha - PLOT 115 (CENIZA SANTA) 2.6 ha

The four blocks that provide the grapes for Las Pizarras Syrah have very particular characteristics. The soil is shallow, less than 50 centimetres deep, and extremely rocky, with 20% - 40% of mostly eroded angular and gravelly stones.

In the eastern sector, the substrate is composed of metamorphic rock of volcanic origin (basalt and andesite). The substrate erosion occurs along vertical fissures, producing clay material and enabling the root systems to develop well in the deepest layers.