

Syrah
2020

Las Pizarras



THE VINTAGE

It was a challenging season, with one of the driest winters in the past 50 years, yet our Aconcagua Costa Vineyard managed to overcome the shortage of water and allow the grapes to ripen fully. Moderate yields and abundant summer watering preserved the freshness and quality of the grapes.

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 from March 4th to April 13th 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

“Very deep, dark reddish-purple in colour, the 2020 Las Pizarras Syrah has an attractive aroma that recalls black cherries and blueberries, subtle spicy incense notes, and violet floral tones. The palate features fresh black fruit such as blueberry, blackberry, and Chilean wineberry (maqui), along with tart cherries and notes of roasted coffee beans, bitter chocolate, and Cuban cigars. Fine, elegant tannins reflect a smooth wine with good structure and acidity that lends tension and juiciness to the whole.”

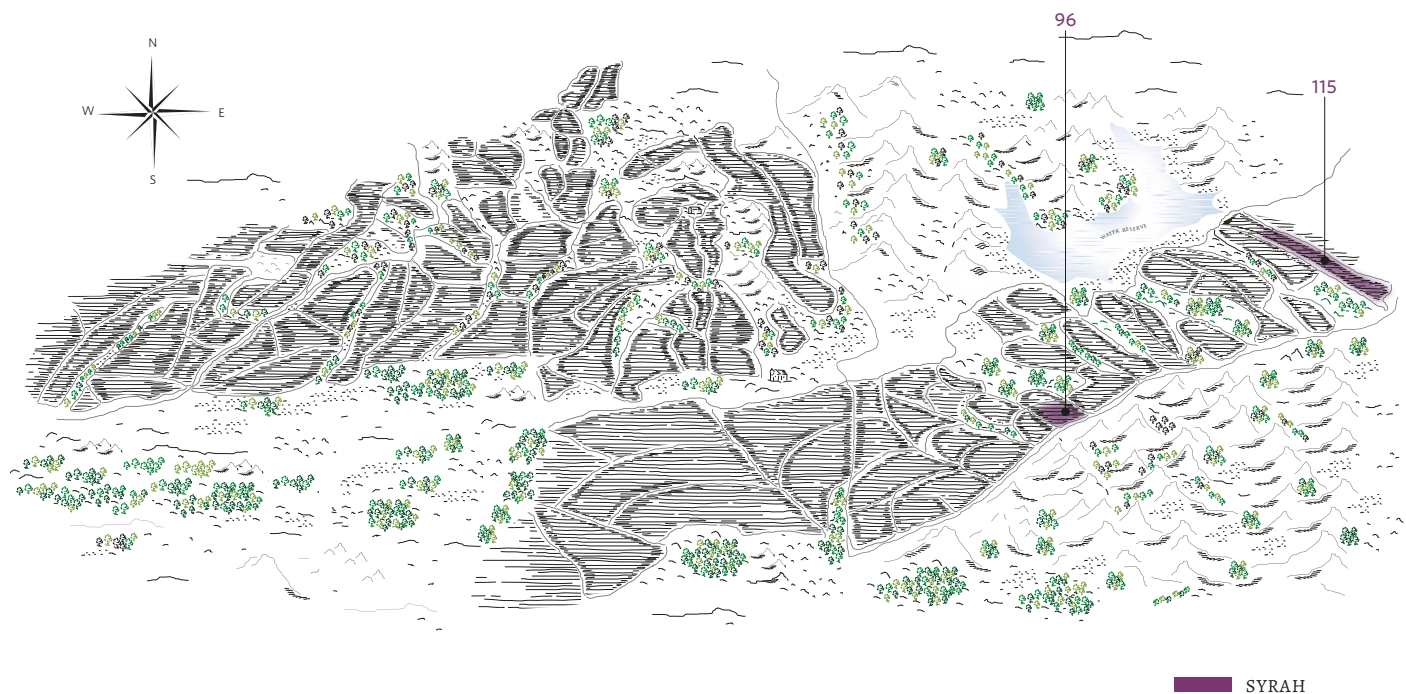
FRANCISCO BAETTIG, TECHNICAL DIRECTOR

TECHNICAL INFORMATION

COMPOSITION: 100% Syrah
ALCOHOL: 13%
pH: 3.36

TOTAL ACIDITY: 6.36 g/L
RESIDUAL SUGAR: 2.32 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 115 (CENIZA SANTA) 2.6 ha

The two 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.