

Syrah
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 from March 12th 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 12 months, 15% in French oak barrels (7% of them new) and 85% in Stockinger foudres.

THE WINE

“Las Pizarras Syrah 2021 has a deep and intense violet colour. A lot of black fruit such as black cherries and blueberries, subtle notes of black olives and violet floral tone. The palate displays an intense and vertical initial acidity that provides great freshness. Fresh black fruit such as blueberry, blackberry, and Chilean wineberry (maqui). Mild spicy cinnamon-like notes and a smooth tobacco finish. Fine, elegant tannins reflect a smooth wine with good structure and an acidity that lends tension and juiciness to the whole.”

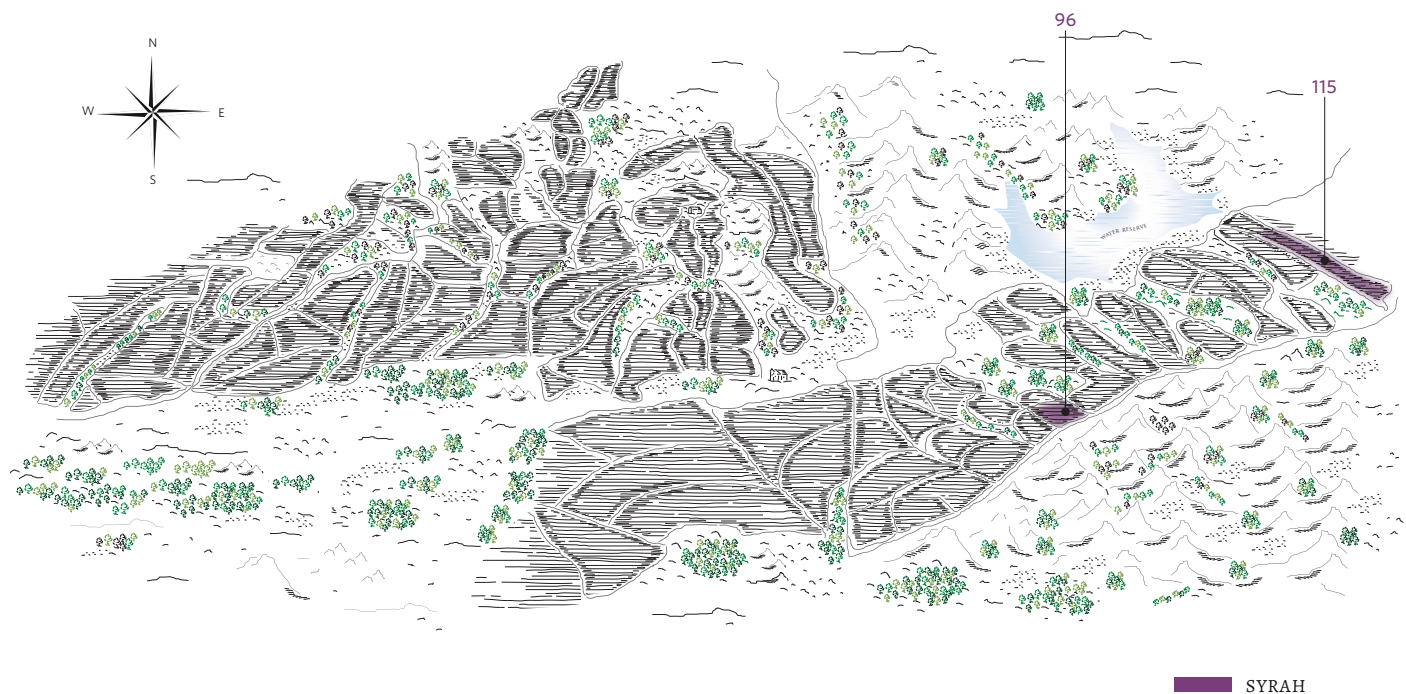
FRANCISCO BAETTIG, TECHNICAL DIRECTOR

TECHNICAL INFORMATION

COMPOSITION: 100% Syrah
ALCOHOL: 13%
pH: 3.4

TOTAL ACIDITY: 7.1 g/L
RESIDUAL SUGAR: 2.88 g/L
AGEING: 12 months, during which 15% was kept in French oak barrels and the remaining 85% 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.