

#### Grapes

100% Pinot Noir

#### Region/Appellation

Aconcagua Costa

#### Alcohol by volume

13.50%

#### pH

3.4

#### Total Acidity

5.77 g/l

#### Drinking Window

2023 - 2036

#### Tasting Guide



#### Tasting note printed

19/04/2024

# Las Pizarras Pinot Noir 2015

## Winemaker Notes

A bright ruby-red colour gives way to violet hues. Expressive notes of rosehip, wild raspberries and raspberry murtilla along with delicate dried fruit notes. It replicates its aromas on the palate, accompanied by fresh notes of raspberries, cherries and nutmeg along with a subtle bloodiness and notes of chalk and iodine. Of great depth, its pronounced minerality, fine grained tannins and bright, coastal acidity linger through the finish.

## Vineyard

Sourced entirely from our Aconcagua Costa Estate from specific blocks that have a significant component of metamorphic rock including slate (pizarras, in Spanish). Given the extremes of this cool climate site, as well as the uniqueness of its soils and elevations, each small block ripens at its own pace. Its proximity to the cool Pacific Ocean and its well-drained soils, with high level of slate and metamorphic rock, allow the Estate to produce Pinot Noir of exceptional complexity, depth, minerality and natural acidity.

## Winemaking

All grapes (85% de-stemmed, 15% whole cluster) were picked and rigorously sorted out by hand before placing them directly into small open-top fermenters. 80% of the fruit had a cold maceration at 8 to 10°C for 5 to 7 days before starting fermentation with 100% native yeasts, followed by an extended average maceration period of up to 20 days. Daily gentle punch downs made by hand helped to keep the cap moist. Free-run wine was drained and then kept for 13 months in 100% French oak, 30% of them new.

## Vintage

Warm temperatures in spring and lower than average rainfall resulted in an early start to this challenging yet balanced 2015 vintage. The conditions produced an early harvest, with overall small to normal berry sizes giving excellent flavour concentration and structure to the wine.

## Food match

Grilled and Roasted Red Meats

Roast duck with rosemary potatoes

