

Grapes

100% Pinot Noir

Region/Appellation

Aconcagua Costa

Alcohol by volume

13.00%

Residual Sugar

1.93 g/l

pH

3.43

Total Acidity

6.31 g/l

Drinking Window

2024 - 2038

Tasting Guide



Tasting note printed

29/03/2024

Las Pizarras Pinot Noir 2017

6x75cl

Winemaker Notes

A clean and beautiful cherry red colour with ruby brilliance define the appearance in the glass. Las Pizarras Pinot Noir is vibrant, its aroma is full of raspberries, rosehips, myrtle and an interesting spicy character. A few minutes after pouring, the different layers begin to emerge. Distinct aromas of wet stone, sweet spice and earthy characters transporting one to the place itself. There is a feeling of moist fog and chalky soils that projects the unique characters of the cool climate terroir of Aconcagua Costa. In the palate, the wine is complex and well structured, it is decidedly forward and with fine, elegant tannins that are defined by the slate and schist soils. A wine of great perseverance, with elegant tannins delivering a long and persistent 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 (80% de-stemmed, 20% whole cluster) were picked and rigorously sorted out Hand before placing them directly into small open-top fermenters. 100% of the fruit had a cold maceration at 8% to 10°C for 4 to 5 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 Hand helped to keep the cap moist. Las Pizarras Pinot Noir was aged for 13 months in 100% French oak, 35% new.

Vintage

The 2017 vintage was characterized by a mild and dry winter, followed by a sunny and warm summer, finalized by an early harvest. As a result the vintage blessed us with wines with sophistication that beautifully balance fruit concentration, structure and depth mainly given the season's particularly low yields. The wines of 2017 have an immense sense of purity, minerality, intensity and structure.

Food match

Grilled and Roasted Red Meats

Roast duck with rosemary potatoes

