

Grapes
100% Pinot Noir

Region/Appellation
Aconcagua Costa

Alcohol by volume
13.5%

Residual Sugar
2.62 g/l

pH
3.5

Total Acidity
6.25 g/l

Drinking Window
2025 - 2027

Tasting note printed
31/07/2025

Las Pizarras Pinot Noir 2022

6x75cl

Winemaker Notes

Las Pizarras Pinot Noir 2022 displays a cherry red color with ruby highlights. It has a complex nose with floral notes reminiscent of rosehip, and a soft touch of violet, accompanied by black cherries and truffles. All framed by elegant notes of dried fruits, sweet spices and cedar. On the palate it has notes of fresh cherries, raspberries, plus some marzipan and truffles. It is a pure, deep and balanced wine on the palate, with fine-grained chalky tannins and long persistence."

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 were handpicked between February 20th and February 28th and rigorously sorted out Hand before placing them directly into small open-top fermenters (15% whole cluster). 100% of the fruit had a cold maceration at 8% to 10°C for 4 to 5 days before starting fermentation with 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 French oak barrels, 32% new.

Vintage

2022 was an exceptional vintage with low yields and healthy grapes due to a dry and harmonious temperature pattern that delivered wines with tremendous concentration and structure. Spring started with mild and dry days allowing a good budbreak and balanced development of the canopy. January was warmer than average, pushing towards a short and even veraison, promoting a uniform maturation of the grapes. The cooler following months encouraged a slow ripening, preserving the acidity and developing complexity in the grapes. The low crop and slow and steady ripening enables us to produce perfectly balanced wines, with full aromatic intensity, great concentration and freshness that reflect the characteristics of our terroir.

Food match

Roast duck with rosemary potatoes

