

Grapes

100% Chardonnay

Region/Appellation

Aconcagua Costa

Alcohol by volume

12.50%

Residual Sugar

1.75 g/l

pH

3.11

Total Acidity

7.39 g/l

Drinking Window

2024 - 2032

Tasting Guide



Tasting note printed

03/07/2024

Las Pizarras Chardonnay

2020 6x75cl

Winemaker Notes

The 2019 vintage of Las Pizarras Chardonnay shines with its bright yellow-straw color. On the nose, it delivers notes of citrus fruits, accompanied by some floral notes framed by soft notes of marzipan and nuts. On the palate, the wine enters with freshness and deepness, followed by a delicate and complex feel. The palate is dominated by its citrusy profile, plus a hint of tropical fruits accompanied by delicate notes of toasted bread and dried fruits, all crowned by an exquisite mineral sensation, great persistence and an elegant finish.

Vineyard

Sourced entirely from our Aconcagua Costa Estate from specific lots that have a significant component of metamorphic rock including slate (pizarras, in Spanish). Given the extreme 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 Chardonnay of exceptional complexity, depth, minerality and natural acidity.

Winemaking

Grapes were hand-harvested between March 5th and March 23rd during the early morning hours to ensure the fruit arrives at the winery under cool temperatures and ready for 100% whole cluster pressing. The juice was clarified before being moved by gravity flow into small stainless steel tanks for fermentation. In order to maintain the fresh character of the site, 50% of blend underwent malolactic fermentation progressing slowly in the cellar until an ideal acid-balance was achieved. The wine was drained and then kept for 13 months in French oak barrels, 15% of them new.

Vintage

Undoubtedly a very challenging 2020 season, presenting the driest winter of the last 50 years. The vineyards in the Aconcagua Region had to endure an intense hydric marathon to accomplish ripeness. Warm temperatures, especially in springtime, ended the season with a slightly colder March and April. Moderate crop yield and abundant irrigation in summer helped maintain the freshness and quality.

Food match

Grilled and Roasted White Meats

Pan fried scallops with pea purée & crispy bacon

