

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

1 2 3 4 5 6 7 8

Dry Medium Sweet

Tasting note printed  
26/12/2024

## 2020 6x75cl

### Winemaker Notes

Las Pizarras Chardonnay 2020 has a clean, bright straw-yellow colour. The elegant nose opens with citrus tones followed by nuts, a touch of pastry, and a subtle note that recalls white flowers. The citrus profile predominates on the palate, accompanied by notes of marzipan and walnuts, a touch of pear, and subtle redcurrant tart tones. The palate starts fresh, extremely deep, and persistent, displaying complexity and delicious acidity, along with a mineral sensation that makes this a tense, elegant wine.

### 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

