

Grapes
100% Chardonnay

Region/Appellation
Aconcagua Costa

Alcohol by volume
12.50%

Residual Sugar
2.37 g/l

pH
3.07

Total Acidity
8.63 g/l

Drinking Window
2024 - 2038

Tasting Guide

1	2	3	4	5	6	7	8
Dry				Medium			Sweet

Tasting note printed
03/07/2024

Las Pizarras Chardonnay 2021

6x75cl

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

Late and cold season, long and gentle ripeness. Fresh, elegant and aromatic wines. Thanks to the winter rains, the adequate water reserves in the soil predicted an excellent vineyard development. However, the extremely cold conditions in spring, with over 70% cloudy days during November and December, produced a delay in the phenology of more than 20 days. The enormous rains at the end of January that affected the Central Valley to the South had no impact on our coastal vineyards in the Aconcagua. It only rained 9 mm, with no significant effect on the fruit's health.

Food match

Grilled and Roasted White Meats

Pan fried scallops with pea purée & crispy bacon

