

Las Pizarras Pinot Noir 2019

6x75cl

Winemaker Notes

Las Pizarras Pinot Noir 2018 displays a limpid ruby-red color with beautiful violet highlights. It owns a complex nose reminiscent of rose hip, murtilla (Chilean guava), sour cherries and a refreshing, spicy bergamot - like tone, accompanied by soft marzipan and dried fruit notes. On the palate, it also unwinds with complexity and consistent with the nose, being dominated by fresh red fruit, blueberries and floral notes, revealing some tones that remind of moistened earth, citrus fruits, sweet spice and some toasted bread. A very-well-structured wine, with elegant and fine tannins that provide a tactile sensation reminiscent of chalk. It also displays an admirable balance between amplitude and length, which speaks of a wine with excellent power and freshness that culminates with an harmonic and very 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 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

The 2019 season was dry and warm. Nonetheless, the absence of rains ensured the splendid conditions of our grapes. The harvest goes earlier as this was a dry season. The quality of our vineyards was demonstrated once again given the climatic fluctuations, droughts, and high temperatures, delivering grapes of excellent sanitary conditions and superb concentration, in benefit of preserving the aromas and acidity of the wines.

Food match

Grilled and Roasted Red Meats

Roast duck with rosemary potatoes



Grapes

100% Pinot Noir

Region/Appellation

Aconcagua Costa

Alcohol by volume

13.50%

Residual Sugar

1.78 g/l

pH

3.42

Total Acidity

5.94 g/l

Drinking Window

2024 - 2030

Tasting Guide

A B **C** D E
Light Medium Full

Tasting note printed

24/11/2024