

Chardonnay  
2022

Las Pizarras



THE 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.

THE VINEYARD

The grapes used to produce this wine come entirely from our Aconcagua Costa estate, from specific plots with slate type rock. The temperature differences in this cool climate location and the uniqueness of its soils and elevations enable each small plot to ripen at its own pace. Because of its proximity to the cold Pacific Ocean and its well-drained soils with abundant laminar rock, this vineyard delivers Chardonnay, Pinot Noir, and Syrah with exceptional complexity, depth, minerality and natural acidity.

WINEMAKING

The grapes were hand-picked on the mornings of March 3<sup>rd</sup> to March 6<sup>th</sup> to ensure the fruit was cool when it reached the winery. All of the fruit was pressed whole-cluster, and the juice was clarified by cold decanting, without the use of enzymes, and then racked to French oak barrels to be fermented with native yeasts. To preserve the fresh character of its origin, 40% of the blend underwent malolactic fermentation. The wine was aged for 12 months in 400-litre French oak barrels, 20% new and 30% second use.

THE WINE

*“Las Pizarras Chardonnay 2022 has a clean, bright straw-yellow colour, with silver highlights. Its elegant nose opens with citrus notes, followed by some marzipan and white flowers. The citrus profile predominates on the palate, together with notes of pastries, dried fruits and orange blossom. It has sharp and tense palate, along with length, texture and concentration.”*

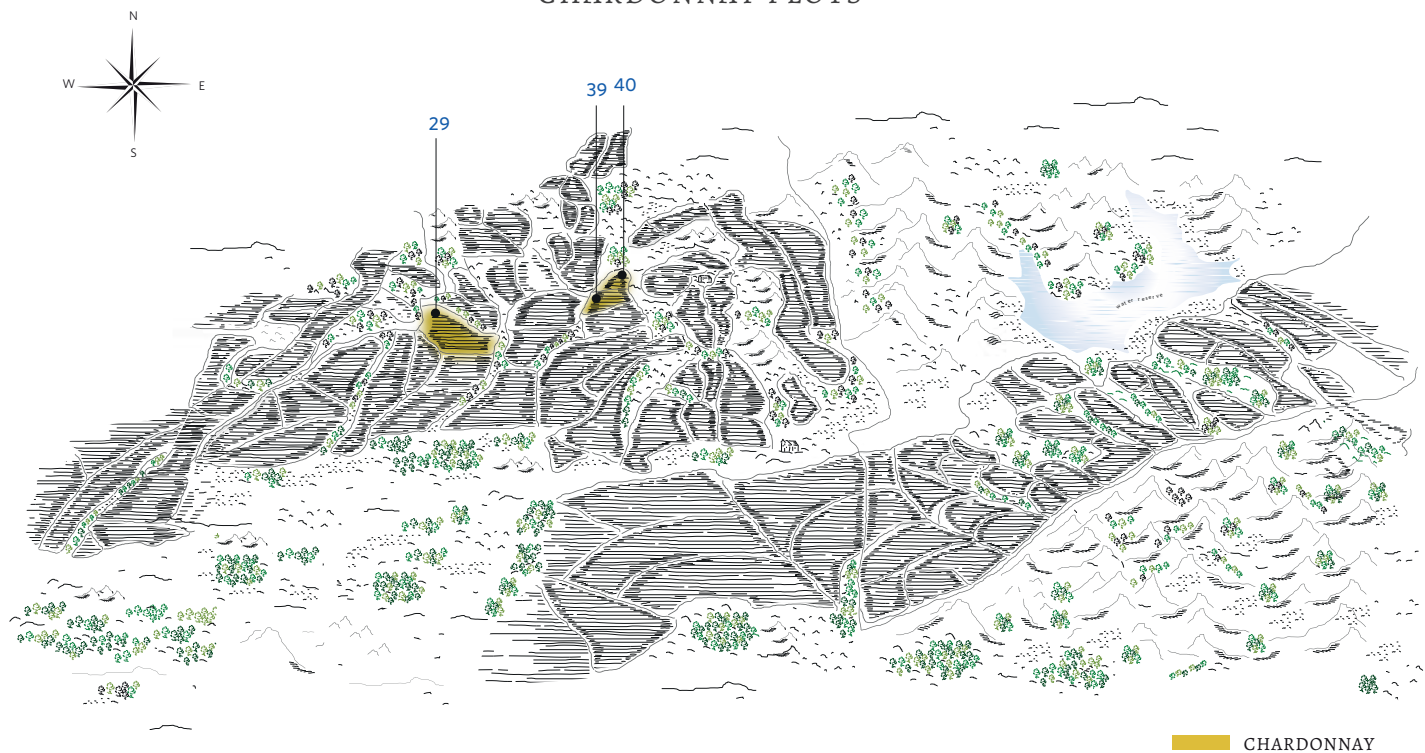
TOMÁS MUÑOZ, CHIEF WINEMAKER

TECHNICAL INFORMATION

**COMPOSITION:** 100% Chardonnay  
**ALCOHOL:** 13%  
**pH:** 3.11

**TOTAL ACIDITY:** 7.49 g/L  
**RESIDUAL SUGAR:** 1.89 g/L  
**AGEING:** 12 months in French oak barrels, 20% new and 30% second use.

## ACONCAGUA COSTA - ESTATE MAP - CHARDONNAY PLOTS -



The soil of these three plots is highly influenced by metamorphic rocks. The weathering of this substratum occurs and increases along vertical fissures (joints), producing loamy residual materials.

This important weathering allows a good development of the root system in the deeper layer, giving our wines their characteristic minerality, complexity and freshness.

### PLOT 29 (PEDREGAL NORTE) 3.2 HA

Located halfway up an east-facing slope, with a gentle to steep elevation. The soil is coarse-grained, with a clay-loam texture.

### PLOT 40 (HORNO GRANDE) 0.7 ha

This block is located halfway up the hillside facing east and features a gentle to steep slope. On the upper slope, the soils are very coarse with a clay texture; those on the middle slope are very shallow and loamy; and the soils on the lower slope are coarse and alkaline, with a silty-clay-loam texture.

### PLOT 39 (HORNO CHICO) 1 ha

Located on a flatter, southwest-facing section halfway up the hillside, with a slope ranging from gentle to steep. On the upper part of the slope, the soils are very coarse and clay-textured, while the mid-section has shallow soils with a loamy texture and the lowest part features coarse soils with a clay-loam texture.