

Syrah
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 from March 19th to April 1st and carefully selected. 7% was fermented whole cluster to enhance complexity on the nose and structure on the palate. The wine spent 7 to 12 days in contact with its skins, depending on the level of extraction desired. Las Pizarras Syrah was aged for 12 months, 60% in French oak barrels (5% new and 20% second use) and 40% in Stockinger foudres.

THE WINE

“Deep and intense purple-red in colour with ruby highlights, the 2022 vintage of Las Pizarras Syrah displays aromas reminiscent of incense, blueberries, some black pepper and nutmeg, plus a soft touch of black olives. In the mouth, black cherries and blueberries are perceived, accompanied by spicy notes and some caramel and licorice. Its intense and penetrating palate offers a stony edge that is underlined by a vein of juicy acidity.”

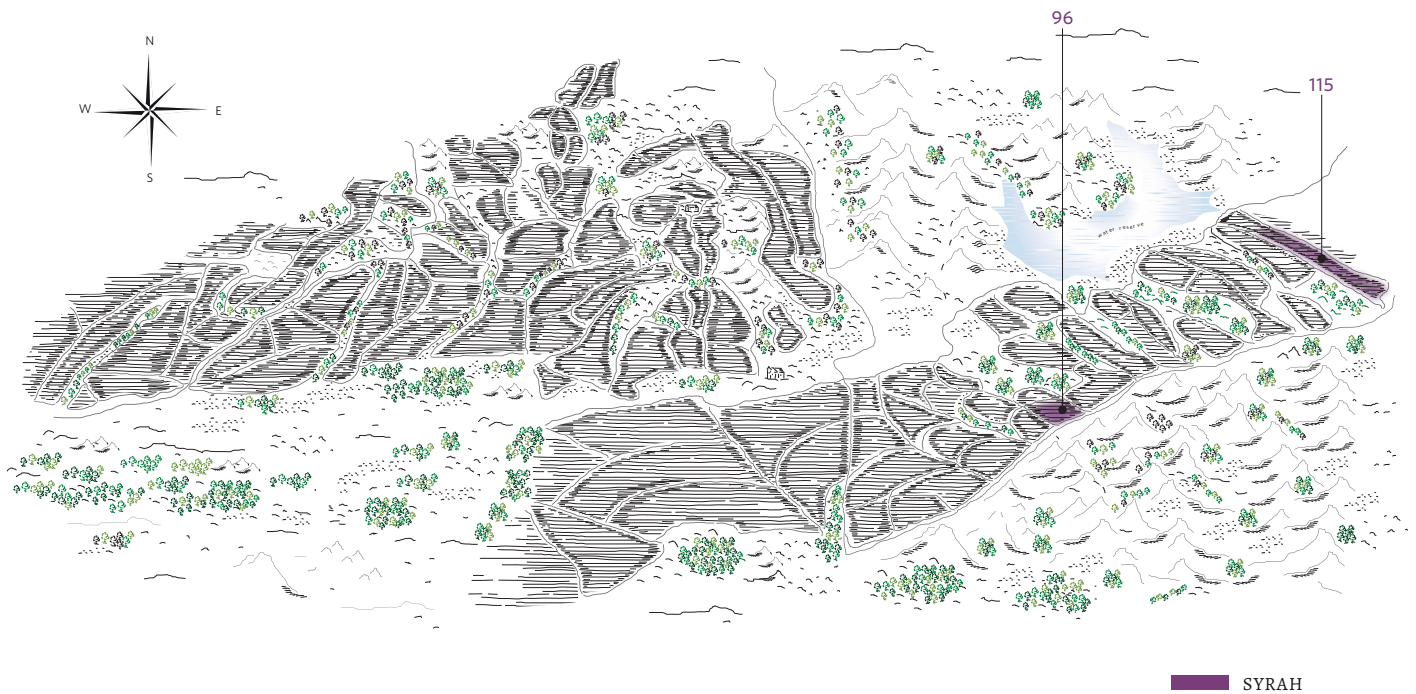
TOMÁS MUÑOZ, CHIEF WINEMAKER

TECHNICAL INFORMATION

COMPOSITION: 100% Syrah
ALCOHOL: 13%
pH: 3.6
TOTAL ACIDITY: 6.1 g/L

RESIDUAL SUGAR: 2.20 g/L
AGEING: 12 months in 60% French oak barrels (5% new and 20% second use) and 40% in Stockinger foudres.

ACONCAGUA COSTA - ESTATE MAP
- SYRAH PLOTS -



PLOT 96 (PIZARRA) 0.6 ha &
PLOT 115 (CENIZA SANTA) 2.6 ha

The two blocks that provide the grapes for Las Pizarras Syrah have very particular characteristics. The soil is shallow, less than 50 centimetres deep, and extremely rocky, with 20% - 40% of mostly eroded angular and gravelly stones.

This substratum consists of volcano-sedimentary 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.