

Chardonnay, 2015



WINEGROWING

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 extremes of this cool climate site, as well as the diversity 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 with exceptional complexity, depth, minerality, and natural acidity.

WINEMAKING

Grapes were harvested by hand, rigorously selected on a double sorting table and whole cluster pressed. The juice settled for 24 hours before moving it by gravity into French oak barrels where it started fermentation with 100% native yeasts. The age of the barrels for this wine vary: 15% new, 85% 2-3 year old. 50% of the blend underwent a slow progressing malolactic fermentation to achieve an ideal acid balance. The 2015 Pizarras Chardonnay was kept in barrels for 13 months before bottling.

WINEMAKER NOTES

Light straw colour. Expressive aromas of citrus zest and lime-blossom are highlighted by honeysuckle and subtle notes of fine pastries. The palate is heightened by a compelling, site-specific coastal minerality, textural salinity, and precise acidity that expresses its origin. This a structured wine that shows balance, tension and precision from start to finish, something unique to Aconcagua Costa.

TECHNICAL INFORMATION

Origin: Aconcagua Costa

Composition: 100% Chardonnay

Alcohol: 13%

pH: 3.1

Total Acidity: 8.9 g/L

Residual sugar: 1.14 g/L

Ageing: 13 months in 100% French Oak, 15% new