

# ERRAZURIZ

ACONCAGUA COSTA

## Las Pizarras

### Pinot Noir, 2014



#### 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 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 (80% de-stemmed, 20% whole cluster) were picked and rigorously sorted out by hand before placing them directly into small open-top fermenters. 80% of the fruit had a cold maceration at 8 to 10°C for 5 to 7 days before starting fermentation with 100% native yeasts, followed by an extended average maceration period of 25 days. Daily gentle punch downs made by hand helped to keep the cap moist. Free-run wine was drained and then kept for 14 months in 100% French oak, 50% of them new.

##### WINEMAKER NOTES

A bright ruby-red colour gives way to violet hues at the rim of the glass. It is intriguing on the nose, with layers of cherry, wild strawberries, rose hips, violets with delicate herbal touches of tarragon and dill. It replicates its aromas on the palate, accompanied by fresh notes of raspberries, cherries and nutmeg along with a subtle bloodiness and notes of chalk and iodine. Of great depth, the wine glides gracefully on the palate with a precision and structure that come from its cool-climate, coastal acidity. An absolutely delicate, complex and elegant Pinot Noir.

##### TECHNICAL INFORMATION

Origin: Aconcagua Costsa

Composition: 100% Pinot Noir

Alcohol: 13.5 %

pH: 3.47

Total Acidity: 6.09 g/L

Residual sugar: 2,29 g/L

Ageing: 14 months in 100% French Oak, 50% new