

CHACRA



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2015 Barda

by **LUIS GUTIERREZ** DEC. 30, 2016

Rating

92

The entry level, drinkable, fresh and primary 2015 Barda was produced with Pinot Noir grapes from their two flagship vineyards, 1932 and 1955. It fermented in cement vats with indigenous yeasts, including malolactic. Half of the wine was kept in concrete, 20% put in stainless steel and the remaining 30% matured in new and second use French oak barrels for eight months.

They consider 2015 one of their finest vintages to date, a year with very cold nights in March, which helped achieve good slow ripeness, with a frost at the end of the month which accelerated the end of the harvest.

It had a beautiful nose mixing red and black fruit aromas with a spicy twist and something earthy, very subtle, starting to show some complexity even at this early age.

They are using less new oak as they are buying some used barrels from Dujac; the effect of the oak here is really unnoticeable, the wine is all about the grape, with very fine tannins, great acidity and balance.

It is supple and tasty, with a savory finish. It has a citric, blood orange-like freshness that is noticeable mostly in the finish. Stunning, and very good value. 66,000 bottles produced.

The wines from Chacra are now in the charge of winemaker Gabriele Graia.

Proprietor Piero Incisa Della Rocchetta has stopped using sulfur other than a small fraction at bottling time, which demands for healthier grapes and more selection. Also, the aging in wood has been shortened to half for Treinta y Dos, and Barda is now aged 70% in concrete to preserve freshness. The wines feel more precise, with better definition.