



V I Ñ A  
L E Y D A

## PINOT NOIR, LOT 21 2002 LEYDA VALLEY



### ORIGIN

This 100% Pinot Noir wine comes from our own vineyards located in the recently discovered Leyda Valley, located 14 Km from the Pacific Ocean.

Its closeness to the sea makes it a unique spot for viticulture. Its cool conditions during spring and summer due to maritime influence and summer breezes makes it an extraordinary area for the development of Burgundian varieties such as Chardonnay and Pinot Noir.

This special lot comes from selected barrels of both Cahuil and Las Brisas Vineyard.

### WINEMAKING

The grapes were hand harvested during the last week of March at 24-25° brix. After destemmer, 70 % of the grapes did not pass through crusher in order to keep whole grapes during cold maceration and the beginning of fermentation. Grapes were chilled to 10°C and remained in open stainless steel tanks for 5 days under anaerobic conditions before selected yeast inoculation.

Fermentation occurred at 27-28°C for 6 days with a “punching down” regime of 3 times per day.

The wine was left over lees and skins for an additional 2 days and then 100% of the wine was racked into new and one year used French oak barrels for malolactic fermentation and aged for 8 months.

### TASTING NOTES

Rich and full concentrated Pinot Noir. Delicate nose with intense aromas of strawberries, black cherries, orange peel and herbs. Great volume with a strong but gentle tannin structure and a long fruity aftertaste.

### TECHNICAL NOTES

Acidity: 3.28 g/L  
PH: 3.46  
Residual Sugar: 2.8 g/L  
Alcohol: 14.3 % by volume