



V I Ñ A  
L E Y D A

## PINOT NOIR, LOT 21 2003 LEYDA VALLEY



### ORIGIN

This 100% Pinot Noir wine comes from our own vineyards located in the recently discovered Leyda Valley, 14 km from the Pacific Ocean. Its closeness to the sea makes it a unique spot for viticulture. The cool conditions during spring and summer due to maritime influence and summer breezes make it an extraordinary area for the development of Burgundian varieties such as Chardonnay and Pinot Noir.

This special lot comes from a selected parcel of 1 hectare where every labour is done by hand and vine per vine in an individual plant management. Yields are extremely low, due a careful selection of clusters in the plant. No more than 0.8 Kg of fruit per plant is the final yield.

### WINEMAKING

The grapes were hand harvested during the third week of March at 24-25° brix. After de-stemming, 70 % of the grapes were not passed through crusher in order to keep whole grapes during cold maceration and the beginning of fermentation. The 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 on its lees and skins for an additional 2 days and then 100% of the wine was raked into new and one year used French oak barrels for malolactic fermentation and aged for 10 months.

### TASTING NOTES

Rich and full concentrated Pinot Noir. Delicate nose with intense aromas of strawberries, black cherries, orange peel and herbs. Bright acidity, creamy and dense palate with a strong but gentle tannin structure and a lingering fruity aftertaste.

### TECHNICAL NOTES

Acidity: 5.74 g/L  
PH: 3.53  
Residual Sugar: 2.8 g/L  
Alcohol: 14.4 % by volume