



V I Ñ A
L E Y D A

PINOT NOIR, LAS BRISAS VINEYARD 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. Its 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.

Las Brisas vineyard was planted in 1999, in a southwest orientated slope in Leyda Estate. Because of this exposure, sunlight is slightly less in this block and the influence of ocean breezes is higher. Then, the ripening process occurs at a slower pace contributing to the development of different and special flavours and aromas. The production in this block was 3.5 tons per hectare.

WINEMAKING

The grapes were hand harvested during the last week of March at 24 brix. After de-stemming, 30% of the grapes were not passed through crusher in order to keep some amount of 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 6 days under anaerobic conditions before selected yeast inoculation.

Fermentation occurred at 27-28°C for 7 days with a “punching down” regime of 3-4 times per day.

40% of the wine was racked into French oak barrels and aged for 8 months and the rest was kept in stainless steel tanks to preserve the fruit characters.

TASTING NOTES

Sharp and intriguing fruity nose with fresh black forest berries like black cherries and a delicate wild herb note. An earthy and smoky character add complexity to the nose. Fresh front palate with bright fruity flavours, well-bodied structure and velvety tannins.

TECHNICAL NOTES

Acidity: 5.33 g/L

PH: 3.61

Residual Sugar: 2.90 g/L

Alcohol: 14.3 % by volume

