



V I Ñ A
L E Y D A

PINOT NOIR, LAS BRISAS VINEYARD 2006 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 1998, 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 4 tons per hectare.

WINEMAKING

The grapes were hand harvested during the first week of April 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.

The wine was raked into 2nd use French oak barrels and aged there for 10 months.

TASTING NOTES

Bright colour. Clean and direct fruity nose with strawberries, hints of red cherries and a subtle wild herb note. Delicate and refined on the palate. Juicy with ripe flavours of berries combined with mineral notes and a lively acidity.

TECHNICAL NOTES

Acidity: 5.43 g/L
PH: 3.51
Residual Sugar: 3.17 g/L
Alcohol: 14.0 % by volume

