**Leyda LOT 5 Chardonnay 2016**

**Storytelling:**The passion to express the valley’s potential has resulted in the LOT line; unique, characterful wines with a sense of identity.

**Denomination of Origin:**Leyda Valley.

**Varietal Composition:**100% Chardonnay.

**Clone:**Clone 76 provides floral and citrus fruit aromas and flavours, whereas other clones have a sweeter and more tropical fruit profile.  
  
**Soil:**This wine originates in the “El Granito” vineyard, which was planted in 2010 in the Leyda Valley (in the “San Juan” sector), just 4 km from the Pacific Ocean. This is one of the most coastal and extreme vineyards in Chile. The soil is of granitic origin with alluvial deposits and gravel at the surface, which contributes freshness to the wine.

**Climate:**Winter 2015 was dry, so the 2016 season started with normal budding. Then the spring was cold and there was rain from late September to early October, which is unusual in the Leyda Valley. During those 2 months, 120mm of rain fell in the Leyda Valley (of a total of 200mm in the whole of 2015). This showed that the winter was dry but the spring very wet. This resulted in damp soils and high vigour in the vines. The soil humidity was sufficient to delay watering until January (it normally starts in early November). Due to the humidity, the flowering was delayed and, while the clusters reached normal size, they had a lower number of larger grapes. The harvest was normal, this being a season with low degree days compared to the last 5 years. This vintage resulted in good quality wines that are elegant and expressive, with great character and intense flavours.

**Yield per hectare:**6 tons/ha.

**Winemaking:**The grapes were hand-harvested during the last week of March. The clusters were selected in the vineyard and later in the winery. The grapes were whole-cluster pressed at low pressure in a semi-oxidative process (with little use of inert gas and low SO2). The juice obtained was cold settled by gravity for just 8 hours (without the use of pectic enzymes) until it reached 600-680 NTU. Then the sediment was removed and the must was inoculated with selected yeasts in stainless steel tanks. Once the fermentation began, 75% of the juice was racked to 225-litre French oak barrels, while the remaining 25% went into egg-shaped cement vats. The wine remained there until the fermentation was complete. The alcoholic fermentation lasted from 16 to 18 days. This wine did not undergo malolactic fermentation so as to retain the fresh character of the valley.

**Tasting notes:  
Appearance:** yellow with golden hues. **Nose:** sub-tropical fruit aromas like ripe citrus fruit are to the forefront, along with notes of toast intermingled with hints of soft herbs.  
**Palate:** great minerality, lively acidity and a long finish.

**Serving temperature:**10°C-12°C.

**Chemical analysis:   
Alcohol:** 13.5%. **pH:** 3.28. **Total acidity g/L (C4H6O6):** 7.4. **Residual sugar (g/L):** 1.7.