



LEYDA
COOL.COASTAL.CHILEAN.

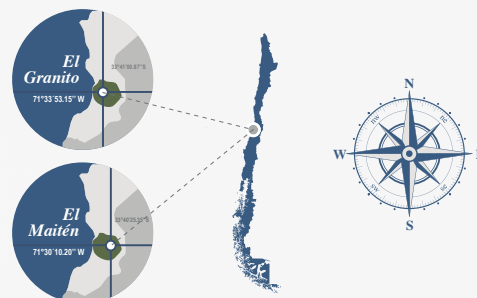
COASTAL VINEYARDS 20
LAS BRISAS 22

100% PINOT NOIR

In addition to representing their terroir, this line seeks to respect the fruit and identity of each variety, giving origin to expressive wines, that are direct, fresh and juicy.



D.O. LEYDA VALLEY
El Granito vineyard / El Maitén vineyard



After an extensive search, we found an exceptional place in the coastal valley of Leyda, 4-12 km from the Pacific Ocean, where we make wines with identity. We are pioneers and experts in the Leyda Valley, an exclusive cool-climate terroir with just 2,000 hectares.

The grapes for this wine come from a selection of polygons that were defined through an in-depth soil study that began in 2015. They have been chosen to provide the best fruit expression.

CLONE

Our Coastal Vineyards Las Brisas is made from a number of different clones:

Clone 777: this contributes tart red fruits like raspberries and tomato leaf, while ensuring the palate is sharp and long.

Clone 115: this delivers notes of spice and cassis, while ensuring the palate is voluptuous and broad but short.

Clone GA 02: this contributes spicy and earthy notes and great structure and depth to the palate

Clone 16: this gives elegant floral notes and makes the palate fine and long.

CLIMATE

The weather in spring and summer is cool because of the maritime influence, the cool breezes that are produced by the Humboldt Current, and the frequent fog. This makes this valley an ideal place for growing white varieties and red ones like Syrah and Pinot Noir.

The 2022 vintage was a classic year for the Leyda Valley. The season began with a late, cold spring, generating small, lightweight clusters of berries with very pronounced acidity and flavours. The temperatures were low in January and February but increased in March. From the third week of March, the temperatures dropped once more and the weather was cool and cloudy, slowing down the ripening of the aromatic varieties.

One of the notable aspects of this season was the healthy condition of the grapes, thanks to the absence of rain. This enabled us to obtain Pinot Noir of pronounced intensity and aromatic purity. The harvest of the grapes for Las Brisas Pinot Noir began on 15 March and ended on 25 March, which are around the usual dates for this valley.

WINEMAKING

The grapes were mostly destemmed and just a few were processed as whole clusters. Half of the grapes were vinified in open tanks and the other half in closed stainless steel vats. A cold 3-day maceration at 8°C-10°C was followed by the alcoholic fermentation, which occurred at a controlled temperature of 24°C-25°C with gentle pump-overs and punch-downs in order to achieve a careful extraction. A percentage of the grapes were fermented with native yeasts, with 15% as whole clusters. Once the fermentation was complete, the wine was racked into French oak barrels, concrete vats, untoasted foudres and stainless steel vats. Each component was separately aged for 10 months prior to blending. The final blend consisted of 25% wine from concrete vats, 25% from French oak barrels, 10% from untoasted foudres and 40% from stainless steel tanks.

YIELD

1,5 kg plant.

SOIL

This wine comes from our "El Maitén" and "El Granito" vineyards in the Leyda Valley, which were planted in 2008 and 2010. It is the result of an in-depth and detailed soil study in which we selected only those polygons (small sub-divisions within a plot) with granitic soils associated with iron, which come originally from the Coastal Mountain Range. These soils generate Pinot Noir grapes that are fresh and vibrant on the palate, an attribute which is reflected in this wine. Because of its orientation, this is one of the last Pinot Noir plots to be harvested.

TASTING NOTES:

Appearance: Medium-intensity ruby.

Nose: Expressive and intense with very pure fruit, revealing tart red fruit like raspberries and cherries. There are also herbaceous and spicy notes, and sometimes hints of citrus fruit and thials.

Palate: Juicy, fresh and vibrant, the palate clearly reveals the effect of the granitic soils.

PAIRING SUGGESTION:

Ideal with Tuna tataki with ponzu sauce, Vitello tonnato, Stuffed pasta with ricotta and salmon, with shrimp sauce, Grilled octopus with avocado puree, Mushroom risotto.



SERVING TEMPERATURE:

15 °C.



CHEMICAL ANALYSIS:

Alcohol: 13,5 %

pH: 3,44

Total Acidity g/L (C4H6O6): 5,3

Residual Sugar (g/L): 1,4