



LEYDA
COOL.COASTAL.CHILEAN.

COASTAL VINEYARDS NEBLINA 20
21

100% RIESLING

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

Valle de Leyda - El Granito



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

Its proximity to the sea makes this an extraordinary area for growing aromatic white varieties like Riesling, Sauvignon Blanc and Sauvignon Gris. The name Neblina (Spanish for "fog") came about because this is the most coastal block of vines (it borders the estuary of the River Maipo) and is the first block to receive the thick fog that rolls in from the basin. This fog results in slow ripening and high aromatic intensity in our Riesling.

CLONE

Massal material.

CLIMATE

The 2021 season was extremely cold with very low temperatures, well below the historic average. This led to slow ripening and it was a challenge to reach the desired level of Brix. Furthermore, in late January we had 52mm of rain, which affected the early-cycle varieties. The Riesling was unaffected, however, as it had not yet reached veraison. This was a cool, damp, challenging vintage in terms of getting healthy grapes but it did enable us to get fresh, perfumed wines with citrus fruit aromas, low levels of alcohol and crunchy acidity. The 2021 harvest was generally 15 days later than usual, and a month later than the 2020 harvest. We harvested the grapes for Neblina Riesling between 10 and 12 April.

WINEMAKING

The grapes were manually harvested during the second week of April when they reached 20.8° Brix. The first selection of the grapes took place in the vineyard and then the grapes were received and selected on a selection table in the winery to ensure the best

possible quality. The grapes were whole-cluster pressed at low pressure in a pneumatic press and the best quality juice was separated from the rest. The juice obtained was chilled to between 8°C and 10°C and settled using pectic enzymes to 100–120 NTU. After the juice had been settled, 30% of it was fermented in second-use 400-litre French oak barrels and the other 70% in stainless steel tanks. The fermentation was managed at low temperatures (starting at 13°C–14°C and finishing at 16°C) to favour a fruity profile. The fermentation lasted 18–20 days and then the wine was kept over its lees in barrels and tanks for 7 months and bâtonnage was used to enhance the creamy texture on the palate.

YIELD

1,5 kg plant.

SOIL

Neblina Riesling comes from our El Granito vineyard, in the Leyda Valley. This is one of the most extreme vineyards in Chile. This wine is made with grapes from selected rows in the most coastal block of vines in this vineyard, which have north-western exposure. The soil is of granitic origin with alluvial stones at the surface, providing the wines with a firm structure and vibrancy in the mouth.

TASTING NOTES:

Appearance: Bright yellow with green hues.

Nose: This is an intense, perfumed wine with citrus fruit aromas like limes and mandarins, along with green cherimoyas and floral notes like jasmine. With time and bottle-ageing, the petrol-like notes that are so typical of Riesling will begin to appear.

Palate: The citrus fruit and floral notes come through again and the wine has firm, crisp acidity and depth.

PAIRING SUGGESTION:

Ideal with:
Yellow prawn curry.
Asian cuisine and smoked cheese.



SERVING TEMPERATURE:

10° – 11° C.



CHEMICAL ANALYSIS:

Alcohol: 12%.

pH: 2,95

Total Acidity g/L (C4H6O6): 8,07

Residual sugar (g/L): 1,7