



**LEYDA**  
COOL.COASTAL.CHILEAN.

**COASTAL VINEYARDS CANELO** 20  
19

100% SYRAH

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.



**TASTING NOTES:**

**Appearance:** deep ruby with violet hues.

**Nose:** This is an intensely spicy wine with notes of white pepper and bay leaves, along with subtle floral hints like violets, tart black fruit aromas like blueberries and subtle notes of sweet spice from the time spent in barrel.

**Palate:** This wine has a silky, voluptuous texture, which is nicely balanced by the juicy acidity. The tannins are round and sweet and the structure is firm and long.

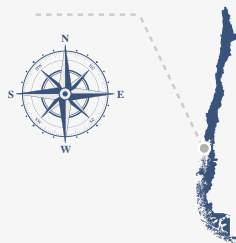
**CHEMICAL ANALYSIS:**

Alcohol: 13%.

pH: 3,47

Total Acidity g/L (C4H6O6): 6,29

Residual sugar (g/L): 1,9



**D.O. LEYDA VALLEY**

Valle de Leyda - El Maitén



*After an extensive search, we found an exceptional place in the coastal valley of Leyda, just 12km 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.*

*This wine takes its name from Canelo, which is the sacred tree of the Mapuche people, who venerate it and believe it has magic properties. The branch of the canelo tree is also a symbol of peace and important treaties were agreed in the shade of this species of tree.*

**CLONE**

174 and 525 and a small percentage of Clone 470.

**Clone 174:** this provides spicy notes of bay leaves and a juicy, long and fruity palate.

**Clone 525:** this clone contributes floral aromas like violets and gives mouth concentration and a meaty quality.

**Clone 470:** this lends the nose intensity with notes of white pepper, olives, palm hearts and a firm, tense structure in the mouth.

**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 temperatures in 2019 were somewhat higher than normal during January and February. However, March was cool and cloudy and this lowered the temperatures a little. This was a challenging year, in which it was necessary to observe and analyze the grapes, as the ripening window was shorter. In this vintage, the herbaceous character of the wines was lower, but the Syrah retained the classic spicy notes it gets in this coastal valley and the creamy, juicy mouth was notable.

**WINEMAKING**

The grapes were hand-harvested into 500 kg bins when they had reached 23°–23.5°Brix, on different dates during the final week of April. This variety was the last to be harvested in the Leyda Valley,

because of its long physiological and phenological cycle. In the winery, the clusters were selected on a sorting table and most were then destemmed. However, 25% of the grapes went into the tank as whole clusters. The cold maceration lasted 4–5 days at 8°C–10°C to bring out colour and fruity character. Then the alcoholic fermentation took place at controlled temperatures (24°C–26°C) for 12 days with a gentle punch-down regime to avoid over-extraction. The goal was to achieve a fresh and mineral Syrah. Once it had fermented to dryness, the wine was left over its skins for 4 days to enhance its tannic structure and the concentration in the mouth. Finally, the wine was racked into 225-litre French oak barrels (some new, and some with one or two years of use) and 2000-litre untoasted foudres and the wine was aged for 14 months prior to bottling. The final blend consisted of 72% foudre-aged wine and 28% barrel-aged wine, favouring a fruity, pure and elegant profile in the wine.

**YIELD**

1.5 kg/plant with three lots of cluster thinning.

**SOIL**

This wine comes from the “El Maitén” vineyard, planted in 2008 in the “La Arboleda” area of the Leyda Valley, just 12km from the Pacific Ocean. The soils are mainly granite associated with iron, which lends the palate of the wines vibrancy and firm texture. In the upper layer, there is red clay, which gives creaminess and concentration to the mouth of the wine.

**PAIRING SUGGESTION:**

Ideal with:  
Blackpudding and goat's cheese montadito.  
Smoked pork ribs with broad bean purée.



**SERVING TEMPERATURE:**

16° C.

