



LEYDA
COOL.COASTAL.CHILEAN.

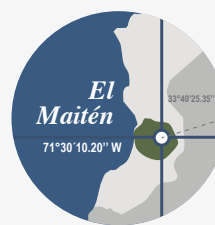
COASTAL VINEYARDS CANELO 20

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.



D.O VALLE DE LEYDA
El Maitén Vineyard



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 2020 season had notably higher temperatures than usual, especially in January and February. This brought forward veraison and ripening. However, March was cool and cloudy, slowing down the sugar accumulation in the grapes. The 2020 harvest was 14 days earlier than usual, taking place between 20 March and 2 April. The Syrah was the last variety to be harvested in Leyda.

WINEMAKING

The grapes were manually harvested into 500-kg bins on different dates between late March and 2 April. In the winery, the clusters were selected on a sorting table and most were then destemmed. However, 30% of the grapes were left as whole clusters when the open tanks were filled.

The cold maceration lasted 4-5 days at 8°C-10°C to extract colour and fruity character from the juice. Then the alcoholic fermentation took place at controlled temperatures (24°C-25°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 4-5 days to enhance its structure and concentration in the mouth. Finally, the wine was racked into 225-litre French oak barrels (a mixture of new through to five years of prior use) and 2000-litre untoasted foudres and the wine was aged for 14 months prior to bottling. The final blend comprised 70% wine from barrels and 30% from foudres.

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.

TASTING NOTES:

Appearance: deep ruby with violet hues.

Nose: spicy with notes of white pepper and bay leaves, along with subtle floral hints like violets and tart black fruit aromas like blueberries. There are also well-integrated aromas from the oak and subtle candied notes.

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

PAIRING SUGGESTION:

Ideal with: Blackpudding and goat's cheese montadito. Smoked pork ribs accompanied by fava bean puree, Game meat (rabbit or wild boar), Feijoada..



SERVING TEMPERATURE:

16 °C.

CHEMICAL ANALYSIS:

Alcohol: 13,5 %.

pH: 3,4.

Total Acidity (g/L C4H6O6): 6,3.

Residual Sugar (g/L): 2,5.