



LEYDA
COOL.COASTAL.CHILEAN.

D.O. LEYDA VALLEY
El Granito vineyard



COASTAL VINEYARDS 20 FALARIS HILL 22

100% CHARDONNAY

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.



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

Phalaris is a type of grass that particularly grows in the dry coastal lands in central and southern Chile. It begins to grow with the first rains of autumn. During the summer it turns a greenish-yellow colour very similar to that of our Chardonnay.

CLIMATE

The low temperatures during spring and summer, along with the constant fog and strong, cool breezes blowing in from the Pacific Ocean, slow down the grape-ripening process and make Leyda an ideal place for growing white varieties like Sauvignon Blanc, Chardonnay, Riesling and Sauvignon Gris.

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 white varieties.

One of the notable aspects this season was the healthy condition of the grapes, thanks to the absence of rain. This enabled us to obtain whites of great aromatic intensity and varietal purity.

CLONE

Clone 95, which tends to produce small clusters with concentrated flavours and a citrus fruit profile.

SOIL

This wine comes from our "El Granito" vineyard, which is just 4km from the Pacific Ocean. This is one of the most extreme vineyards in Chile. The grapes come from a plot on the south-eastern slope, which was selected because of its softer light exposure. The soil is of

granitic origin with alluvial deposits and gravel at the surface, with good aeration. This soil produces structured, concentrated and vibrant wines with intense fruit.

YIELD

1.5 kg/plant.

WINEMAKING

The grapes were manually harvested into 500-kilo bins when they had reached 22.8°-23.5°Brix on 2 dates: 28 March and 4 April. In the winery, the clusters were selected on a sorting table and then whole-cluster pressed at low pressure in a pneumatic press to separate the best quality juice from the rest. Then the juice was chilled to 8-10°C and clarified to 320-350 NTU with pectic enzymes. The alcoholic fermentation took place in concrete vats, untoasted 2,000-litre foudres and 225-litre French oak barrels for a total of 16 to 17 days. The barrel-fermented wine provided volume, creaminess and texture to the blend. The wine fermented in concrete contributed minerality, vibrancy and purity of fruit. Finally the wine from the foudres lent the blend spicy notes and great structure in the mouth. The wine did not undergo malolactic fermentation so as to retain its naturally high acidity. The batches of wine were separately aged in barrels, concrete vats and foudres for 10 months. During the ageing period, bâtonnage was used twice a week for the first five months and then once a week thereafter. The final blend consisted of 30% wine from concrete eggs, 12% from foudres and 58% from barrels.

TASTING NOTES:

Appearance: Pale yellow with greenish hues.

Nose: Intense and complex with floral notes, ripe citrus fruit, orange zest and soft herbaceous notes in the second layer.

Palate: This is a tense, vertical wine with a creamy texture and fresh acidity, giving way to a mineral sensation and a long finish.

PAIRING SUGGESTION:

Patagonian blenny with a creamy prawn sauce, grilled salmon with potatoes in a dill and cream sauce, shellfish au gratin, creamed pumpkin and carrot soup.



SERVING TEMPERATURE:

10-12 °C.



CHEMICAL ANALYSIS:

Alcohol: 13%

pH: 3,22

Total Acidity g/L (C4H6O6): 7,5

Residual sugar (g/L): 2,2