



**LEYDA**  
COOL.COASTAL.CHILEAN.

D.O. LEYDA VALLEY  
El Granito vineyard



**COASTAL VINEYARDS NEBLINA** 20  
23  
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.



*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.*



## CLIMATE

Its proximity to the sea makes this a unique place for viticulture: the maritime influence, the ocean breezes and the cool weather in spring and summer make this an extraordinary place for growing white varieties like Sauvignon Blanc, Chardonnay and Riesling.

The 2023 season was cool and delayed. It began with a wetter winter compared to previous years, enabling good moisture levels in the soils, even budburst and canopies with good vigour. The spring was cool and damp, generating challenges for grape-growing, as it meant remaining on high alert with regard to canopy management and the application of certain natural products to prevent fungal disease. Ripening got underway slowly and gradually and it was difficult to get the grapes to ripen and achieve the desired level of Brix. This vintage therefore produced wines with a fresh profile with pronounced aromatic intensity, vibrancy on the palate and racy acidity. The harvest was generally 12-14 days later than the previous year and got underway in Leyda on 10 March.

## CLONE

Clonal Selection.

## SOIL

Neblina Riesling is made with grapes from selected rows in the most coastal block of vines in the "El Granito" vineyard, which have north-western exposure. This vineyard was planted in 2010 and is

located just 4km from the Pacific Ocean. This is one of the most extreme vineyards in Chile. The soil is decomposed sedimentary rocks of marine origin (calcareous rocks), along with gravel from the mouth of the River Maipo. It is estimated that the sea retreated from the coastline 2 million years ago, putting an end to the sedimentation and marine abrasion.

## YIELD

1.5 kg/plant.

## WINEMAKING

The grapes were hand-harvested into 400-kilo bins on 9 April when they had reached 22.1°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. Once the juice had been clarified, it underwent alcoholic fermentation in stainless steel tanks and second-use 400-litre French oak barrels. 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. The final blend consisted of 70% wine from stainless steel tanks and 30% from used 400-litre barrels.

## TASTING NOTES:

**Appearance:** Bright yellow with green hues.

**Nose:** Intense and highly expressive, this Riesling offers great varietal typicity with citrus fruit like mandarins and green cherimoyas along with floral notes like jasmine. It also has the classic soft herbaceous notes of the Leyda Valley.

**Palate:** The influence of the cool vintage comes through in the mouth, which has notes of citrus fruit, along with racy acidity and a firm, vibrant mouthfeel.

## PAIRING SUGGESTION:

Yellow prawn curry, Asian cuisine, smoked cheese and sweet and sour dishes.



## SERVING TEMPERATURE:

10-11 °C.



## CHEMICAL ANALYSIS:

Alcohol: 13%

pH: 2,98

Total Acidity g/L (C4H6O6): 7,9

Residual sugar (g/L): 2,9