



LEYDA
COOL.COASTAL.CHILEAN.

LOT 21

100% PINOT NOIR

20

19

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.

The passion to express the best of each variety has resulted in the LOT line; unique wines with a great sense of identity, elegance and complexity. They come from polygons (small sub-division within a plot) with very limited production (a maximum of 5,000 bottles per vintage). Lot 21 reveals our commitment to seek out the best expression of Pinot Noir in the unique terroir of Leyda.

CLONE

Massal material and Clone 777, which has smaller clusters of smaller berries with aromatic and floral notes.

CLIMATE

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. This year we had to be quick and precise in order to harvest the clusters while they had a tart red fruit profile and vibrant palate. The wines this vintage were creamier and more voluptuous on the palate.

WINEMAKING

The grapes for LOT 21 were harvested on five different dates (by polygon), between 7 and 12 March, when they had between 23.0° and 23.5° Brix. They were harvested into 15-kg bins. Once at the winery, the clusters were selected on a selection table. 30% of the grapes were kept as whole clusters to provide structure, minerality and floral notes. The grapes were cold macerated at between 8°C and 10°C for 3 days and then fermented with their native yeasts in closed concrete vats to favour a fruity, perfumed profile in the final wine. Using native yeasts for the fermentation respects the origin of the wine and lends it unique character. The fermentation was

controlled at temperatures of 24°C–26°C for 10–12 days, with gentle pump-overs 2-3 times a day. Once the wine had fermented to dryness, it was racked into untoasted, 2,000-litre foudres, a concrete vat and used 300-litre French oak barrels. The final blend comprised 35% wine from foudres, 33% from concrete concrete vats and 32% from barrels.

YIELD

1kg/plant.

SOIL

LOT Pinot Noir comes from a selection of 3 polygons (or sub-sectors), from 3 different plots. They were chosen because a soil study revealed each of them to have special properties for producing a very characterful Pinot Noir. The first polygon is south-facing, so it has cooler exposure, and red granitic soil with iron. The second has north-eastern exposure, with granitic soil at depth, calcium carbonate at 120cm and a surface layer of red clay with good aeration. Finally the third polygon has south-western exposure and calcium carbonate with granite at the surface. The grapes from each type of soil were vinified separately and the results show that the soils with carbonate provide tense, elegant wines with fibrous texture. Meanwhile the clay soils give weight and some muscle. Finally the granitic soils make vibrant wines that are fresh on the palate.

TASTING NOTES:

Appearance: Ruby red.

Nose: This is a wine with identity. The nose is clear-cut, floral, with a profile of tart red fruit, like cherries and raspberries, along with notes of cassis, soft spices, a hint of mushrooms and some earthy notes.

Palate: It is fresh and tense with a firm spine and length, finishing with a vibrant juiciness that lengthens the palate.

PAIRING SUGGESTION:

Ideal with:
Truffle tagliatelle with mushroom sauce.
Smoked salmon with leek risotto.



SERVING TEMPERATURE:

15° C.

CHEMICAL ANALYSIS:

Alcohol: 13,9%.

pH: 3,58

Total Acidity g/L (C4H6O6): 5,2

Residual sugar (g/L): 2,0