



**LEYDA**  
COOL.COASTAL.CHILEAN.



## 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 5 reveals our commitment to seek out the best expression of Chardonnay in the unique terroir of Leyda.*

### CLONE

**Clone 76:** this clone has small clusters and produces wines with a citrus and floral profile and great vibrancy in the mouth.

### CLIMATE

The temperatures were higher than usual in 2020, especially in January and February, but they gave way to cloudy conditions and lower temperatures in March, which slowed down the sugar accumulation. This was a very healthy vintage, free from rain and frost, where the principal challenges were logistics and the need to taste the berries more often to determine the optimal moment for harvesting, as the ripening window was more compact. This season it was possible to obtain white wines with creamier and denser palates, along with the crunchy acidity so typical of the Leyda Valley.

### WINEMAKING

The grapes were hand-harvested into 15-kg bins on 15 March. Once the grapes reached the winery, a cluster selection was carried out to ensure the best quality. Then the grapes were gently whole-cluster pressed at no more than 0.8 bar to get high-quality juice. The juice was cooled to 8°C for 8–10 hours to settle naturally using gravity (without the use of pectic enzymes) until it reached 400–450 NTU. Once the wine had settled, the alcoholic fermentation took place in concrete egg-shaped vats, untoasted foudres and 225-litre French oak barrels at low temperatures (13.5°C–14°C) for 16 days.

The use of concrete vats enhances the minerality, pure fruit and verticality of the wine. The vinification took place under semi-reductive conditions so the fruit was protected with low levels of SO<sub>2</sub> and inert gas. This wine did not undergo malolactic fermentation as the objective was to retain the low pH and show the fresh, crunchy acidity that is typical of the Leyda terroir. Bâtonnage was used twice a week for the first two months, dropping to once a week and then finally every 15 days for the final months. The final blend consisted of 58% from untoasted foudres, 34% from 225-litre French oak barrels and 8% from concrete vats. The ageing time was 10 months.

### YIELD

1kg/plant.

### SOIL

This wine originates in the “El Granito” vineyard, which was planted in 2010 in the Leyda Valley, just 4km from the Pacific Ocean. This is one of the most coastal and extreme vineyards in Chile. This soil was formed through the decomposition of marine and shallow coastal sedimentary rocks, linked to the mouth of Maipo River. This decomposition produces gravel-rich soils with rounded stones and clay. These soils were formed through the decomposition of marine calcareous rock formed on the seabed 5 million years ago.

**LOT 5**  
100% CHARDONNAY

20  
20

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:** Yellow with golden hues.

**Nose:** This is an intense and complex wine with saline, spicy and citrus fruit notes like mandarins and limes, along with aromas of nuts like almonds and hazelnuts.

**Palate:** It has a firm, creamy texture and a mineral sensation and depth, with fresh, vibrant acidity and a juicy finish.

### PAIRING SUGGESTION:

Ideal with:  
Sole meunière.  
Swordfish in a butter sauce with sautéed vegetables.



### SERVING TEMPERATURE:

11–12° C.

### CHEMICAL ANALYSIS:

Alcohol: 13,5%.

pH: 3,20

Total Acidity g/L (C4H6O6): 7,44

Residual sugar (g/L): 1,8