



**LEYDA**  
COOL.COASTAL.CHILEAN.

**LOT 8**

100% SYRAH

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 Maitén



*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 8 reveals our commitment to seek out the best expression of Syrah in the unique terroir of Leyda.*

### CLONE

100% Clone 470, which has smaller clusters than other clones. It lends the wine spicy notes like white pepper, green olives, floral notes and fruit like blueberries. In the mouth, it is concentrated, firm and deep.

### 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 a lot, as the ripening window was shorter. In this vintage, the herbaceous character of the wines was lower, but the Syrah retained the classic spicy notes it gets in this coastal valley and the creamy, juicy mouth was notable. The grapes for this LOT Syrah were harvested between 24 and 25 April.

### WINEMAKING

The grapes were hand-harvested into 15-kilo bins in the last week of April, so this was the last variety to be harvested in the Leyda Valley. Once the grapes reached the winery, 30% were kept as whole clusters to contribute structure, floral notes and minerality to the wine. Meanwhile, the others were selected on a sorting table,

destemmed and then berry selection took place. The grapes were cold-macerated at 8°C–10°C for 5 days in order to bring out colour and fruit intensity. The alcoholic fermentation took place at controlled temperatures (24°C–26°C) in open tanks for 10–12 days. Gentle punch-downs took place 3–4 times a day. Once it had fermented to dryness, the wine was left for 4 days over its skins. Then it was racked off into French oak barrels and untoasted 2,000-litre foudres. The wine underwent malolactic fermentation and was aged for a total of 14 months prior to bottling. The final blend consisted of 77% wine from untoasted foudres and 23% from 225-litre French oak barrels with 1–3 years of use. Then it was bottle-aged for 6 months.

### YIELD

1kg/plant.

### SOIL

This wine originates in the “El Maitén” vineyard, which was planted in 2008 in the Leyda Valley, just 12 km from the Pacific Ocean. The grapes come from a few selected rows of north-east facing vines within LOT No. 8 (hence the name of the wine). The soil has granitic associated with iron throughout its profile, which lends juiciness and vibrancy to the wine. In the upper layer, there is red clay, which provides creaminess and concentration to the palate.

### TASTING NOTES:

**Appearance:** Ruby-red with violet hues.

**Nose:** This wine has great aromatic intensity, with the spicy notes typical of this climate, like white pepper and olives, complemented by floral notes of violets and fruity aromas like blackcurrants and blueberries. The notes of oak are very soft, contributing complexity, while respecting the fruit in this wine.

**Palate:** This elegant and long wine reveals red fruit and reflects the granitic soil in its energetic and vibrant mouthfeel. It has silky tannins, nice weight and a mineral finish.

### PAIRING SUGGESTION:

Ideal with:  
Duck Magret with berry sauce.  
Roast lamb with rustic rosemary potatoes.



### SERVING TEMPERATURE:

16° C.

### CHEMICAL ANALYSIS:

Alcohol: 14%.

pH: 3,57

Total Acidity g/L (C4H6O6): 6,23

Residual sugar (g/L): 3,0