



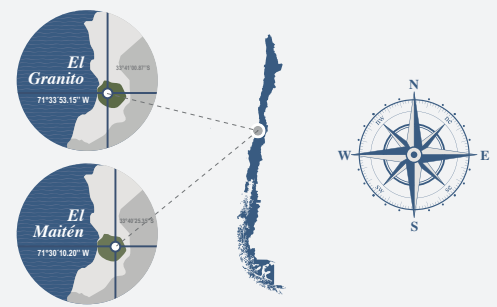
**LEYDA**  
COOL.COASTAL.CHILEAN.

**RESERVA** 20  
100% CHARDONNAY 23

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  
El Granito vineyard / El Maitén vineyard



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.

The Reserva wines represent the Leyda terroir and always aim to respect the fruit and identity of each variety. These wines are expressive, direct, fresh and juicy. One of the special aspects of this wine is that it is an unoaked Chardonnay. It is a fresh, pure and honest wine that shows clear varietal typicity.

**CLIMATE**

The cool climate in spring and summer caused by the maritime influence and the cool breezes from the Pacific Ocean makes the Leyda Valley an ideal place for growing white varieties.

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 started on 10 March.

**CLONE**

Clones 76, 124 and 95, which tend to give a more citrus fruit and floral profile than the massal material.

**SOIL**

This wine comes from 2 different vineyards. One batch comes from a plot in the "El Maitén" vineyard, where the soils are granitic with some red clay. This soil produces vibrant wines with volume in the mouth. The other batch of grapes comes from the "El Granito" vineyard, which is planted on marine terraces. These soils deliver vibrant, tense and perfumed wines.

**YIELD**

10,000 to 12,000 kg/ha.

**WINEMAKING**

The grapes were manually harvested into 500-kg bins. In the cellar, they were whole-cluster pressed up to 1.2 bars. Then the juice was settled at 8°C-10°C with the use of pectic enzymes until it reached 130-150 NTU. All of the must underwent alcoholic fermentation in stainless steel tanks at 13.5°C-14°C for 16-17 days, retaining the fresh and fruity profile of this Chardonnay. Once the fermentation was complete, the wine was settled and then an ongoing bâtonnage regime was used for 5 months to achieve a creamy texture on the palate. This wine did not undergo malolactic fermentation so as to keep the pH low and retain the crisp acidity that is typical of the Leyda Valley.

**TASTING NOTES:**

**Appearance:** Yellow with green hues.

**Nose:** The nose is medium intensity with aromas of perfumed white fruit like white peaches, pears and green cherimoyas, along with citrus fruit notes like limes and mandarins. Herbaceous notes come through in a second layer.

**Palate:** A creamy mouthfeel and fresh acidity that adds length to the palate.

**PAIRING SUGGESTION:**

Ideal with shellfish au gratin, Salmon carpaccio, Tiradito of fish, Oysters, buttery-flavoured cheese, shellfish soup and dishes with smoked salmon.



**SERVING TEMPERATURE:**

8-10 °C.

**CHEMICAL ANALYSIS:**

Alcohol: 13%

pH: 3,14

Total Acidity g/L (C4H6O6): 7,3

Residual sugar (g/L): 2,2