



LEYDA  
COOL.COASTAL.CHILEAN.

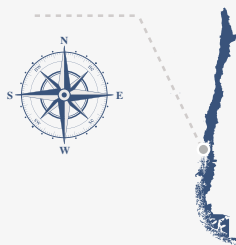
## RESERVA

100% CHARDONNAY

20

21

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 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.*

### CLONE

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

### CLIMATE

Its proximity to the sea makes this a unique terroir for making high-end wines. The low temperatures during spring and summer, along with the constant fog and strong, cool breezes blowing in from the Pacific Ocean, make this an ideal place for growing white varieties like Chardonnay, Sauvignon Blanc, Riesling and Sauvignon Gris.

The 2021 season was very cold with very low temperatures, well below the historic average. This led to slow ripening and it was a challenge to reach the desired level of Brix. Furthermore, in late January we had 52mm of rain, which affected the early-cycle varieties. In general terms, this was a cool, damp and rather challenging vintage but it enabled us to have very fresh whites with more of a citrus fruit profile, crisp acidity and low alcohol. The 2021 harvest was generally 15 days later than usual, and the Chardonnay got underway on 24 March.

### WINEMAKING

The grapes were manually harvested when they reached 21.4-22.6°Brix. In the cellar, the grapes were whole-cluster pressed up to 1.3 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-14.0°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.

### YIELD

10.000 to 12.000 kg/ha.

### SOIL

This 100% Chardonnay wine originates in the "El Granito" vineyard, located just 4 km from the Pacific Ocean. The grapes come from a selection of different blocks with varying exposure due to the topography of the slopes in the Leyda Valley (because it is in the Coastal Mountain Range).

The soils are red and clay with gravel at the surface, which generates wines with firm structure and a creamy texture.

### TASTING NOTES:

**Appearance:** Pale yellow with golden hues.

**Nose:** The wine displays upfront notes of white fruit, pears, kiwis and green cherimoya, along with saline hints.

**Palate:** The mouth has a creamy texture, and a sensation of sweetness (despite being a dry wine), with fresh acidity that lengthens the finish.

### PAIRING SUGGESTION:

Ideal with:  
Sautéed shellfish.  
Buttery flavoured cheese.



### SERVING TEMPERATURE:

8–10° C.

### CHEMICAL ANALYSIS:

Alcohol: 13,5%

pH: 3,15

Total Acidity g/L (C4H6O6): 8,3

Residual sugar (g/L): 1,8