



LEYDA
COOL.COASTAL.CHILEAN.

RESERVA
100% PINOT NOIR

20

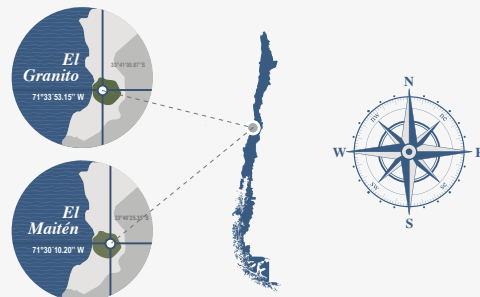
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In addition to representing their terroir, this line seeks to respect the fruit and identity of each variety, giving origin to expressive wines, that are direct, fresh and juicy.



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 12 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. This Pinot Noir is a pure wine that is true to the variety. It is highly expressive, clearly revealing its cool-climate character.

CLONE

777, 115, 667, 9 and massal selection.

Clone 777: this contributes tart red fruits like raspberries and cherries and lends the mouth length, fineness and raciness.

Clone 115: this clone provides a spicier profile, with white pepper and a good attack, but a shorter finish.

Clone 9: this is medium intensity, contributing dried leaves and making for a deep, fine palate.

Massal selection: these grapes tend to result in wines with a more black fruit profile, like blueberries, and a creamy and silky texture in the mouth.

CLIMATE

The cool weather conditions that are influenced by the Humboldt Current in spring and particularly during the grape-ripening period, along with the sea breezes, make this valley ideal for growing cool-climate red varieties like Pinot Noir and Syrah.

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 got underway in Leyda on 10 March

SOIL

This wine is made from grapes from the following vineyards: "El Maitén" (located 12km from the Pacific Ocean), planted in 2008, and "El Granito" (situated just 4km from the sea, making it one of the most extreme in Chile and among the closest to the ocean), planted in 2010. The plots in the "El Maitén" vineyard have soils that are granitic, which lends the palate vibrancy and juiciness, and red clay, which provides creaminess and viscosity. The soils in the "El Granito" vineyard are on marine terraces with granite in the profile, delivering wines of greater aromatic intensity, fresh mouths and great depth.

YIELD

10.000 to 12.000 kg/ha.

WINEMAKING

Each plot and clone was separately harvested by hand and the grapes put into 500-kilo bins. Once the grapes had arrived at the winery, they were destemmed and gently crushed, then put into stainless steel tanks. The grapes were then cold-macerated at 10°C for 3 days in order to enhance the fruit intensity. Then the must was fermented with selected yeasts at a temperature of 24° C-26°C for 10 to 12 days. During the fermentation, 2 to 3 gentle pump-overs took place each day to retain the fruity flavour, juiciness and smooth texture in the final wine. Finally, the wine was devalled and 23% was aged in French oak barrels for 6 months, while the remaining 77% was kept in stainless steel tanks to retain the fresh, fruity profile of this wine.

TASTING NOTES:

Appearance: Pale ruby.

Nose: reveals fruits of the forest, blueberries, cherries and raspberries, along with a hint of spices and some herbaceous notes in the background.

Palate: fresh, with juicy acidity, red fruit in the aftertaste and smooth tannins.

PAIRING SUGGESTION:

Ideal with mushroom risotto, pasta quattro stagioni, casseroles with pulses, pizza with buttery cheese and mushrooms.



SERVING TEMPERATURE:

15 °C.

CHEMICAL ANALYSIS:

Alcohol: 13,5 %.

pH: 3,55.

Total Acidity g/L (C4H6O6): 4,9.

Residual sugar (g/L): 1,1.