



LEYDA
COOL.COASTAL.CHILEAN.

RESERVA

100% SYRAH

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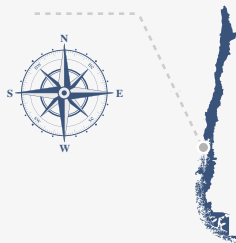
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In addition to representing their terroir, this line seeks to respect the fruit and identity of each variety, giving origin to expressive wines, that are direct, fresh and juicy.



D.O LEYDA VALLEY

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 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 Syrah Reserva is a pure wine that is true to the variety. It has great aromatic intensity, clearly revealing its cool-climate character.

CLONE

174 and 525.

Clone 174: this provides spicy notes of bay leaves and white pepper and a juicy and vibrant mouth.

Clone 525: this clone gives a perfumed, fruity nose, juicy mouth and fruity flavours. It is less structured than clone 174.

CLIMATE

The cold climatic condition influenced by the Humboldt Current, together with the sea breezes, during the spring and especially at the time of grape maturity, make this valley ideal for the development of cold climate red varieties such as Pinot Noir and Syrah.

The 2020 harvest was 14 days earlier than usual, and we began harvesting the Syrah on 26 March. The winemaking challenge was to react quickly at the optimal moment, as this year the ripening window was short.

WINEMAKING

The grapes were manually harvested during the last week of March when they reached 23–24°Brix. In the cellar, the clusters were destemmed, gently crushed and cold-macerated (at 8°C–10 °C) for 4–5 days to extract colour and fruit. Then the alcoholic fermentation took place at 24°C–26°C for 12 days. It was managed with gentle pump-overs 3–4 times a day. Once the fermentation was complete, the wine continued to macerate for 3 days to enhance the structure

and silkiness of the mouth. The final wine was aged for 12 months in stainless steel tanks and used 225-litre French oak barrels, where the malolactic fermentation took place. The final blend consisted of 37% wine that had aged in stainless steel and 63% French oak-aged wine.

YIELD

12.000 kg/ha.

SOIL

This wine originates in the "El Maitén" vineyard, which was planted in 2008. It is situated just 12 km from the Pacific Ocean, so it has a cool-coastal climate with a significant maritime influence. This wine comes from two selected plots with north-western exposure, in search for greater exposure to the sun to favour ripening.

The soils in the different plots have granite at depth, which lends the mouth vibrancy, and red clay in the upper layers, which results in silky wines with a creamy texture in the mouth.

TASTING NOTES:

Appearance: Ruby with violet hues.

Nose: Upfront aromas like blueberries and blackcurrants, along with spicy notes like white pepper, bay leaves and green olives.

Palate: The wine is juicy, fruity and spicy with silky, well-rounded tannins and a long finish.

PAIRING SUGGESTION:

Ideal with:
Carpaccio of guanaco and Grana Padano cheese.
Barbecued pork or poultry.



SERVING TEMPERATURE:

15–18° C.

CHEMICAL ANALYSIS:

Alcohol: 16%

pH: 3,48

Total Acidity g/L (C4H6O6): 5,2

Residual sugar (g/L): 2,0