



LEYDA  
COOL.COASTAL.CHILEAN.

LOT 5 | 2017

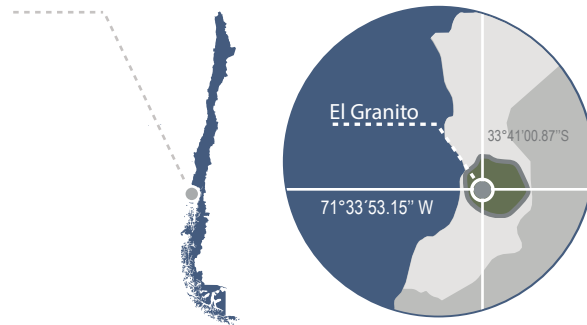
100% CHARDONNAY

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

Leyda Vineyard - El Granito

4 km ( 2 miles) from the Pacific Ocean



## ORIGIN

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 5 reveals our commitment to seek out the best expression of Chardonnay in the unique terroir of Leyda.

## CLONE

Clone 76, which has small clusters of grapes with a citrus fruit and floral profile.

## WINEMAKING

The grapes were harvested into 18-kg bins on 18 and 20 March when they had reached between 22.8° and 23.2° Brix. In the winery, a cluster selection was carried out and then the grapes were whole-cluster pressed at low pressure to obtain the highest-quality juice. The vinification took place under semi-reductive conditions so low levels of SO<sub>2</sub> and inert gas were used to protect the fruit. The juice was cooled to 8°C for 12 hours to cold settle naturally using gravity (without use of pectic enzymes) until it reached 400-450 NTU. The alcoholic fermentation took place in concrete egg-shaped vats, untoasted foudres and 225-litre French oak barrels at low temperatures (13.5°C-14°C) for 16 days. The use of concrete vats enhances the minerality, pure fruit and verticality of the wine. Meanwhile, the foudre helps achieve structure while retaining the vibrant acidity and juiciness of the wine. This wine did not undergo malolactic fermentation as the objective was to retain the low pH and show the fresh, crunchy acidity that is typical of the Leyda terroir. Bâtonnage was used twice a week for the first two months, dropping to once a

week and then finally every 15 days for the final months. The final blend consisted of 34% wine from concrete eggs, 15% from untoasted foudres and 51% from 225-litre barrels. The total ageing time was 10 months.

## CLIMATE

The sea breezes, constant fog and low temperatures during spring and summer, along with the strong maritime influence, make the Leyda Valley ideal for growing white varieties like Chardonnay, Sauvignon Blanc, Sauvignon Gris and Riesling.

The 2017 season was warmer than usual throughout Chile. This meant we needed to keep a careful watch on the vineyards and harvest earlier in order to obtain a fresh fruit profile.

## YIELD

1kg/plant



### PAIRING SUGGESTION:

Ideal with chicken with herbs, pasta with creamy sauce.



### TASTING NOTES:

**Appearance:** Yellow with golden hues.

**Nose:** The nose reveals saline notes, as well as nuts like almonds and chestnuts, figs, a hint of jasmine and orange peel, along with gentle herbal notes.

**Palate:** This is a wine with voluptuous texture, a mineral sensation and crisp acidity that adds length to the palate.

### SOIL:

This wine originates in the "El Granito" vineyard, which was planted in 2010 in the Leyda Valley (in the "San Juan" sector), just 4 km from the Pacific Ocean. This is one of the most coastal and extreme vineyards in Chile. The soil is of granitic origin with alluvial deposits and gravel at the surface, providing the wines with light body.



### SERVING TEMPERATURE:

10 - 12°C.

CHEMICAL ANALYSIS:

Alcohol :13.5%.

pH: 3.15.

Total acidity g/L: 7.05.

Residual sugar (g/L): 2.0