



LEYDA
COOL.COASTAL.CHILEAN.

LOT 21 | 2016

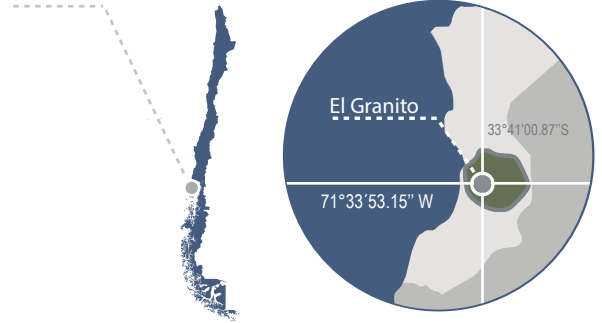
100% PINOT NOIR

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 21 reveals our commitment to seek out the best expression of Pinot Noir in the unique terroir of Leyda.

CLONE

Clone 777 provides floral notes, tart red fruits and a firm texture and length to the mouth. The massal material provides earthy notes and lends the mouth structure, body and weight.

WINEMAKING

The grapes were manually harvested between 11 and 17 March when they had reached 23.5° Brix. In the winery, a cluster selection on the sorting table was followed by destemming and then the grapes were selected to ensure the best-quality grapes. 15% whole clusters were added to the stainless steel tanks. The grapes underwent a cold maceration for 3-4 days at 10°C. Then the alcoholic fermentation took place with 100% native yeasts for 10-12 days. During the fermentation, gentle punch-downs were carried out 2-3 times a day, and the temperature was monitored to ensure it was between 24°C and 26°C. Once the wine had fermented to dryness, it was racked immediately without any post-fermentative maceration. The wine was put into used barrels, untoasted 2,000-litre foudres and concrete eggs, where it underwent the malolactic fermentation. The wine was aged for 10 months in these different types of container prior to bottling. The final blend comprised 50% wine from untoasted foudres, 30% from concrete eggs and 20% from used barrels.

CLIMATE

While 2016 was a complicated vintage in Chile as there was heavy rain in mid-April, all the white varieties and Pinot Noir in the Leyda Valley had already been harvested by the time the rain came, so they were not affected, making this a normal vintage in this area. The average maximum temperature was 20.2°C and the minimum 9.1°C (from September to April). There were 1135 degree days, which is normal for this area. This vintage the trend was for heavier than usual clusters, weighing 82g in the case of the Pinot Noir. This vintage produced wines that are very complex, aromatic, with juicy yet voluptuous palates. It is an ideal vintage for cellaring.

YIELD

1kg/plant

SOIL:

Lot Pinot Noir comes from a selection of 3 polygons (or sub-sectors), from 3 different plots. They were chosen because a soil study revealed each of them to have special properties for producing a very characterful Pinot Noir. The first polygon is south-facing, so it has cooler exposure, and red granitic soil with iron. The second has north-eastern exposure, with granitic soil at depth, calcium carbonate at 120cm and a surface layer of red clay with good aeration. Finally the third polygon has south-western exposure and calcium carbonate with granite at the surface. The grapes from each type of soil were vinified separately and the results show that the soils with carbonate provide tense, elegant wines with fibrous texture. Meanwhile the clay soils give weight and some muscle. Finally the granitic soils make vibrant wines that are fresh on the palate.



PAIRING SUGGESTION:

Ideal with mushroom risotto salmon.



SERVING TEMPERATURE:
15°C.

TASTING NOTES:

Appearance: Ruby red.

Nose: This is a wine with identity. The nose is perfumed with floral and fresh red fruit notes, like cherries, redcurrants and raspberries, along with spicy notes, a hint of mushrooms and some subtle earthy notes.

Palate: Fresh, tense with backbone and length, finishing with a vibrant juiciness that lengthens the palate.

CHEMICAL ANALYSIS:

Alcohol :13.5%.

pH: 3.3.

Total acidity g/L: 5.5.

Residual sugar (g/L): 2.3