



LEYDA
COOL.COASTAL.CHILEAN.

LOT 8 | 2015

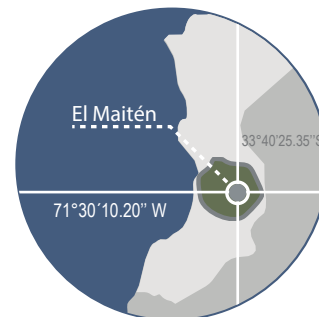
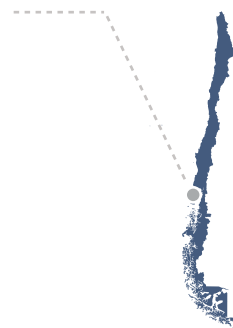
100% SYRAH

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 Maitén

12 km (4 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 8 reveals our commitment to seek out the best expression of Syrah in the unique terroir of Leyda.

CLONE

Clone 470 provides very intense notes both on both the nose and the palate, presenting a very spicy character.

WINEMAKING

The grapes were hand-harvested into 18-kilo bins on 10 May, so this was the last variety to be harvested in the Leyda Valley. In the winery, a cluster selection on the sorting table was followed by destemming and then another selection of grapes. 20% whole clusters were included to provide structure, floral notes and minerality to the wine. The grapes were cold-macerated at 8°C-10°C for 5 days in order to bring out colour and fruit intensity. The alcoholic fermentation took place at controlled temperatures (24°C-26°C) in stainless steel tanks for 10 days. Gentle punch-downs took place 3-4 times a day. Once it had fermented to dryness, the wine was left for 4 days over its skins. Then it was racked off: 20% into French oak barrels and the other 80% into untoasted 2,000-litre foudres. The winemaking philosophy was to respect and bring out the pure fruit and terroir of Leyda. The wine underwent malolactic fermentation and was aged for a total of 14 months prior to bottling. Then it was bottle-aged for 6 months.

CLIMATE

The weather in spring and summer is cool because of the maritime influence and the Humboldt current-influenced breezes rolling in from the Pacific Ocean. This makes this an ideal place for growing white and cool-climate red varieties like Syrah and Pinot Noir. 2015 was a cool year. January and February were cool and cloudy and as a result, the harvest was 10-15 days later than it had been in previous years. This meant that the grapes ripened even more slowly and led to the production of wines of great aromatic intensity, with low alcohol levels but vibrant palates.

YIELD

1kg/plant



PAIRING SUGGESTION:

Idel with red meat, lamb and beef.



SERVING TEMPERATURE:
16°C.

TASTING NOTES:

Appearance: Ruby-red with violet hues.

Nose: The nose is intense with the spicy notes typical of this climate, like white pepper and olives, complemented by floral notes of violets and tart red fruits, like raspberries and redcurrants. The notes of oak are very soft, contributing complexity and respecting the fruit in this wine.

Palate: This long and elegant wine reveals notes of red fruit. The mouth is energetic and vibrant, reflecting the granitic soil. It has silky tannins, nice weight and a mineral finish.

SOIL:

This wine comes from the "El Maitén" vineyard, planted in 2008 in the Leyda Valley, just 12km from the Pacific Ocean. The grapes come from a selection of a few rows of north-east facing vines within lot No. 8 (hence the name of the wine), measuring just one hectare. The soil has granite associated with iron throughout its profile, which lends acidity to the wine. In the upper layer, there is red clay, which provides freshness and energy to the wine.

CHEMICAL ANALYSIS:

Alcohol :13.5%.

pH: 3.49.

Total acidity g/L: 5.7.

Residual sugar (g/L): 2.6