



**LEYDA**  
COOL. COASTAL. CHILEAN.

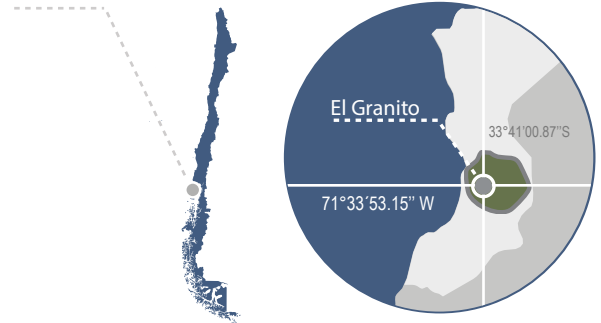
**RESERVA | 2018**

**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 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. One of the special aspects of this wine is that it is an unoaked Chardonnay. It is a fresh, pure and honest wine that shows clear varietal typicity.

## WINEMAKING

The grapes were hand-harvested between 7 and 13 April when they had reached 22.0°-22.5° Brix. In the cellar, the grapes were whole-cluster pressed up to 1.3 bars. Once in the stainless steel tank, the juice was settled at 8°C–10°C with the use of pectic enzymes until it reached 130-150 NTU. The alcoholic fermentation took place at 13.5°C-14.0°C for 16-17 days, retaining the fresh and fruity profile of this Chardonnay. Once the fermentation was complete, a bâtonnage regime was used for 5 months to achieve a creamy texture on the palate. This wine did not undergo malolactic fermentation so as to keep the pH low and retain the crisp acidity that is typical of the Leyda Valley.

spring and summer, along with the constant fog and strong, cool breezes blowing in from the Pacific Ocean, make this an ideal place for growing white varieties like Sauvignon Blanc, Chardonnay, Riesling and Sauvignon Gris.

2018 was an excellent season in the Leyda Valley, probably one of the best of the last decade. The low temperatures in January and February favoured slow ripening and high levels of aromas and flavours in the grapes, as well as low yields. This factor, along with the absence of rainfall, meant that the grapes harvested were completely healthy, resulting in wines of great quality.

## CLONE

Clones 76 and 95, which tend to give a more citrus fruit and floral profile than the massal material (normally associated with honeyed and tropical notes).

## CLIMATE

Its proximity to the sea makes this a unique terroir for making high-end wines. The low temperatures during

## YIELD PER HECTARE

10,000 to 12,000 kg/ha.

### PAIRING SUGGESTION:

Ideal with sautéed shellfish and buttery flavoured cheese.



### TASTING NOTES:

**Appearance:** Pale yellow with golden hues.

**Nose:** Reveals white fruit, pears, kiwis and green cherimoya and even some saline notes.

**Palate:** The mouth has a creamy texture, and a sensation of sweetness (despite being a dry wine), with fresh acidity that lengthens the finish.

### SOIL:

This 100% Chardonnay wine originates in the "El Granito" vineyard, located just 4 km from the Pacific Ocean. The grapes come from a selection of different blocks with varying exposure due to the topography of the slopes in the Leyda Valley (because it is in the Coastal Mountain Range).

The soils are red and clay with gravel at the surface, which generates wines with firm structure and a creamy texture.

**SERVING TEMPERATURE:**  
7°C - 10°C.

CHEMICAL ANALYSIS: | Alcohol :13,5%. | pH: 3.18. | Total acidity g/L (C4H6O6): 7.08. | Residual sugar (g/L): 2.1