



LEYDA
COOL. COASTAL. CHILEAN.

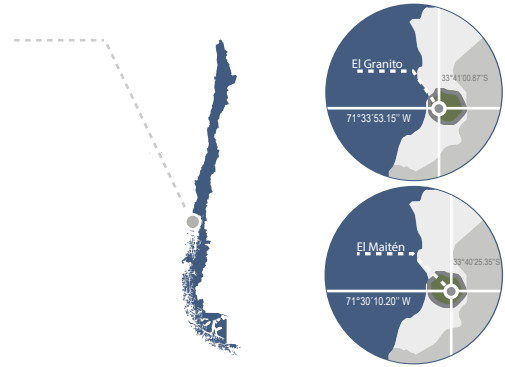
RESERVA | 2019

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 | El Maitén



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. This Pinot Noir is a pure wine that is true to the variety. It is very expressive, clearly revealing its cool coastal climate character.

CLONE

777, 115, 667, 828, 9, and massal selection. Clone 777 has a tart red fruit profile like raspberries and delivers length and sharp acidity to the mouth. Clone 115 is spicier, making for a good attack and a short finish. Clone 828 is earthy and complex and lends structure

on the palate. The massal selection grapes usually have a more black fruit profile and contribute a creamy texture to the mouth.

WINEMAKING

The harvest got underway in the final week of March and the first week of April. The selected polygons were separately harvested and vinified in order to retain the unique characteristics of each clone.

Once the grapes had arrived at the winery, they were selected, destemmed and gently crushed, then put into stainless steel tanks. They were cold macerated for 2-3 days at a temperature no higher than 10°C in order to increase the fruity intensity. Then the must was fermented with selected yeasts at a temperature of no more than 26°C for between 10 and 12 days. During the fermentation, 1-2 pump-overs took place each day to retain the fruity flavour, juiciness and smooth texture in the final wine. The wine was racked off and 20% of

it was aged in used French oak barrels for 6 months, while the remaining 80% was kept in stainless steel tanks where malolactic fermentation took place.

CLIMATE

The 2019 season in Leyda was marked by higher than usual temperatures in January but February and March were foggy months with cooler temperatures. This vintage produced interesting Pinot Noir wines with great typicity, a creamy texture and lots of fruit.

YIELD PER HECTARE

10.000 to 12.000 kg/ha.

 **PAIRING SUGGESTION:**
Ideal with barbecued vegetables and white meat, like chicken, turkey or fish.



TASTING NOTES:

Appearance: Ruby colour.

Nose: This wine has great aromatic intensity and is perfumed and expressive with prominent notes of cherries, raspberries and blueberries, a soft spicy note and subtle herbal character.

Palate: In the mouth, it is fresh and juicy with vibrant acidity and creamy texture. The tannins are silky and rounded.

SOIL:

This wine is made from grapes from the following vineyards: "El Maitén" (located 12km from the Pacific Ocean) and "El Granito" (situated just 4km from the sea, making it one of the most extreme in Chile and among the closest to the ocean), which was planted in 2010.

They come from a selection of different blocks with varying exposure due to the topography of the slopes in the Leyda Valley. 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.

 **SERVING TEMPERATURE:**
13°C - 15°C.

CHEMICAL ANALYSIS: | Alcohol :13,5%. | pH: 3.54. | Total acidity g/L (C4H6O6): 4.94. | Residual sugar (g/L): 1.2