



LEYDA
COOL. COASTAL. CHILEAN.

RESERVA | 2018

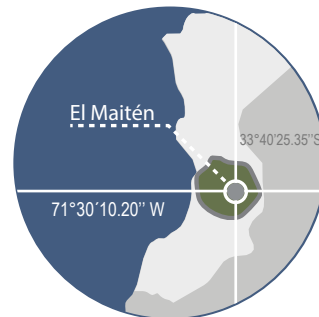
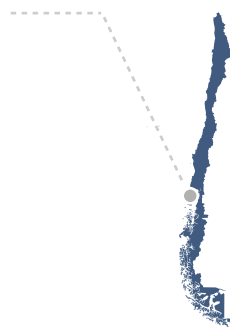
100% SYRAH

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 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 Syrah Reserva is a pure wine that is true to the variety. It has great aromatic intensity, clearly revealing its cool-climate character.

CLONE

Clone 174 is spicy with notes of bay leaves and white pepper and a juicy and vibrant mouth.

Clone 525 is spicy with a more pronounced black fruit profile and a fruity palate.



PAIRING SUGGESTION:

Ideal with red meat like fillet steak, pork tenderloin or beef with bacon.



SERVING TEMPERATURE:

15°C - 18°C.

WINEMAKING

The grapes were hand-harvested between 16 and 24 April when they had reached 23.5°-24° Brix. In the cellar, the clusters were destemmed, gently crushed and cold-macerated (at 8°C-10°C) for 4-5 days to extract colour and fruit. Then the alcoholic fermentation was managed with gentle pump-overs 3-4 times a day at 24°C and 26°C for 12 days.

Once the fermentation was complete, the wine continued to macerate for 3 days to enhance the structure and silkiness of the mouth. The final wine was aged for 12 months in stainless steel tanks and used 225-litre French oak barrels, where the malolactic fermentation took place. The final blend consisted of 58% wine from French oak barrels and 42% from stainless steel vats. The treatment in barrel is very subtle, lending complexity to the wine but keeping the oak influence in the background.

TASTING NOTES:

Appearance: Ruby with violet hues.

Nose: Aromas of fruit like blueberries and blackcurrants, along with spicy notes like white pepper, bay leaves and green olives.

Palate: The wine is juicy, fruity and spicy with silky, well rounded tannins and a long finish.

CLIMATE

The cool weather conditions that are influenced by the Humboldt Current in spring and particularly during the grape-ripening period, along with the sea breezes, make this valley ideal for growing cool-climate red varieties like Pinot Noir and Syrah.

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.

YIELD PER HECTARE

12.000 kg/ha.

SOIL:

This wine originates in the El Maitén vineyard, which was planted in 2008. It is situated just 12 km from the Pacific Ocean, so it has a cool coastal climate with a significant maritime influence. Its proximity to the sea makes this a unique place for high-quality viticulture to take place. This wine comes from the selection of two gently sloping plots with north-western and south-western exposure. 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.

CHEMICAL ANALYSIS:

Alcohol :13,5%.

pH: 3.48.

Total acidity g/L (C4H6O6): 5.78.

Residual sugar (g/L): 1.8