



LEYDA  
COOL.COASTAL.CHILEAN.

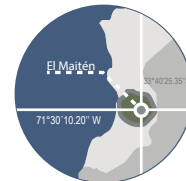
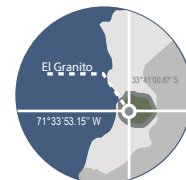
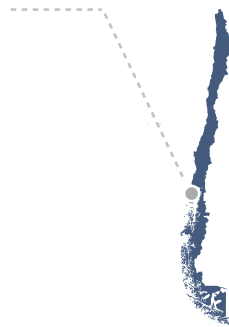
SINGLE VINEYARD | 2018  
LAS BRISAS

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 grapes for this wine come from a vineyard called "Las Brisas" (Spanish for "breezes") because it receives the full impact of the sea breezes that directly hit this slope. These are cool breezes and they regulate the temperature of the vines, extending the grape-ripening period.

## CLONE

Clone 777 contributes tart red fruits, such as raspberries, redcurrants and tomato leaf, while the palate is sharp and long. Clone 16 is floral with dry leaves. In the mouth, it is fine, light-bodied and long.

## WINEMAKING

The grapes were manually harvested during the second and third weeks of March when they reached

22.8-24° Brix. In the winery, the clusters were selected, then destemmed and gently crushed before being put into stainless steel tanks. 50% of the wine was vinified in open tanks and the other 50% in closed tanks. The grapes underwent a cold maceration at 10°C for 2.3 days. Then the alcoholic fermentation took place with a percentage of native yeasts. During the fermentation, gentle pump-overs and punch-downs were carried out and the temperature was monitored to ensure it remained between 24°C and 26°C. Once the wine had fermented to dryness, it was racked into a mixture of used barrels, concrete vats, stainless steel tanks and untoasted foudres to undergo malolactic fermentation and 10 months' ageing. Each component was separately aged and then blended prior to bottling. The final blend consisted of 46% from stainless steel tanks, 26% from used barrels, 18% from concrete vats and 10% from untoasted foudres. This was in order to favour the fresh and fruity profile in the wine, as this is a fundamental characteristic of this Single Vineyard Las Brisas.

## CLIMATE

The cool weather in spring and summer due to the maritime influence and the sea breezes that are impacted by the cold Humboldt current, makes this an ideal place for growing Burgundian varieties like Chardonnay and Pinot Noir. The 2018 vintage is considered among the best we have had in recent years in Chile. In the Leyda Valley the season was characterized by being cooler than normal, with superb weather conditions, and therefore producing very high-quality wines. A very cool January was followed by an extremely foggy February and the weather was very similar to that in 2015 but with less humidity. The marked difference was that March 2018 was also cool, so the grapes ripened very slowly and the sugar accumulation (°Brix) was low. In addition, the natural acidity was very high and the berries showed outstanding fruity intensity and juiciness. In general, it was a vintage that provided great quality in the Pinot Noir wines, with intense, pure aromatic expression, freshness and vibrancy, along with balanced alcohol levels.

## YIELD

1-1.5 kg/plant

## SOIL:

This wine comes from the El Maitén and El Granito vineyards, which were planted in 2008 and 2010 respectively, in Leyda valley. This wine is the result of an in-depth and detailed soil study in which we selected only those polygons (small sub-divisions within a plot) with granitic soils associated with iron that come originally from the Coastal Mountain Range. These soils generate Pinot Noir grapes that are fresh and vibrant on the palate, an attribute which is reflected in this wine. Because of its orientation, this is one of the last Pinot Noir plots to be harvested.

## TASTING NOTES:

**Appearance:** Medium-intensity ruby.

**Nose:** Expressive and intense with very pure fruit, revealing tart red fruit like raspberries and cherries, intermingled with herbaceous and spicy notes, sometimes verging on citrus fruit and thiols.

**Palate:** The granitic soil influence is felt in the texture, grip and tension of the mouth, along with vibrant, almost crunchy and juicy acidity and a long finish.



### PAIRING SUGGESTION:

Pan seared salmon or tuna with mushrooms, grilled quail with roasted vegetables and wild mushrooms quintonio.



**SERVING TEMPERATURE:**  
15°C.

CHEMICAL ANALYSIS:

Alcohol :14%.

pH: 3.50.

Total acidity g/L: 5.496.

Residual sugar (g/L): 1.7