



LEYDA
COOL.COASTAL.CHILEAN.

SINGLE VINEYARD | 2018
CAHUIL

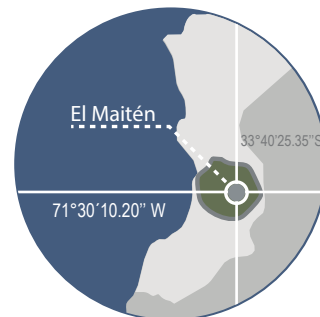
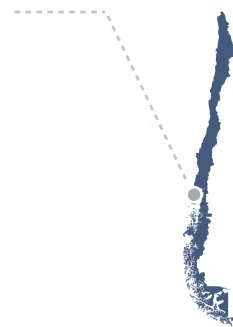
100% PINOT NOIR

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 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. This Single Vineyard wine is called "Cahuil", which in Mapudungún means "the place of seagulls".

CLONE

Clone 828 which provides earthy and mushroom notes, tension and a long finish. Clone 115 contributes thiols, tart fruit like raspberries and a fresh palate with medium body.

WINEMAKING

The grapes were manually harvested during the second week of March when they reached 23-25.5°Brix. In the winery, a cluster selection on the sorting table was followed by destemming and then another selection to ensure the best-quality grapes.

15% whole clusters were included to provide structure, minerality and elegance to the wine. The grapes underwent a cold maceration at 10°C for 2-3 days. Then the alcoholic fermentation took place with 100% native yeasts. During the 10-day fermentation, gentle punch-downs (3-4 times a day) were used and the temperature was kept at 24-25°C. Once the wine had fermented to dryness, it was racked into 225-litre barrels (first- to third-use), untoasted 2,000-litre foudres and concrete vats to undergo malolactic fermentation and 10 months' ageing prior to bottling. The final blend consisted of 51% from used barrels, 29% from untoasted foudres, and 20% from concrete vats, in order to strike a balance between structure, texture and fruit intensity in the final wine.

constant fog, enable the grapes to ripen slowly and develop a high concentration of aromatic precursors. This is an ideal terroir for growing Burgundian varieties like Pinot Noir and Chardonnay. The 2018 vintage is considered among the best we have had in Chile. In the Leyda Valley the season was characterized by being cooler than normal, with super weather conditions, and therefore producing very high-quality wines. January was very cool and then February was very foggy. March 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 perfect alcohol levels.

CLIMATE

Its proximity to the sea makes this a unique place for viticulture in Chile. The cool weather in spring and summer due to the maritime influence and the sea breezes that are impacted by the cold Humboldt current, together with the low temperatures and

YIELD

1.5 kg/plant



PAIRING SUGGESTION:

Ideal with lamb chops, roast chicken and truffle mushroom risotto.



SERVING TEMPERATURE:
10°C - 12°C.

TASTING NOTES:

Appearance: Medium-intensity ruby.

Nose: An elegant nose with upfront red fruit notes like cherries and raspberries, along with spices, such as white pepper and herbs, followed by notes of earth and a hint of smoke.

Palate: The mouth achieves a balance between creaminess, structure and a fibrous texture, all accompanied by crisp, vibrant fruit flavours that lengthen the palate.

SOIL:

This wine comes from the "El Maitén" vineyard, planted in 2008 in the Leyda Valley, just 12km from the Pacific Ocean. This wine is the result of an in-depth soil study that seeks to make wines that reflect place, that speak of the soil and climate of Leyda. Leyda's soils are mainly of granitic origin. Cahuil comes from a selection of 3 polygons with granitoid soils (a mix of granite with silt). The granite adds vibrancy and freshness to the mouth. Meanwhile, the silt has a chalky texture, which it lends to the mouth.

CHEMICAL ANALYSIS:

Alcohol :13.5%.

pH: 3.44.

Total acidity g/L: 5.88.

Residual sugar (g/L): 1.8