



LEYDA  
COOL. COASTAL. CHILEAN.

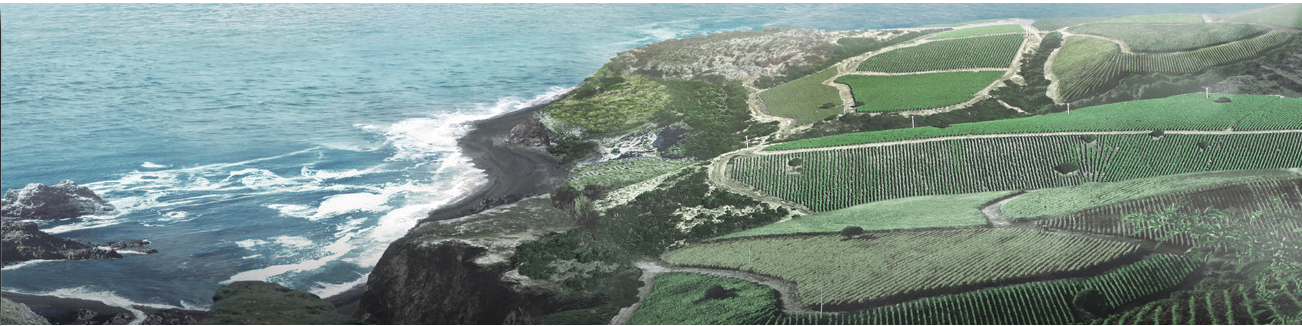
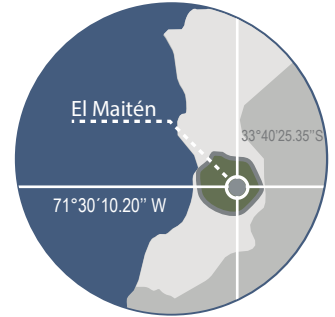
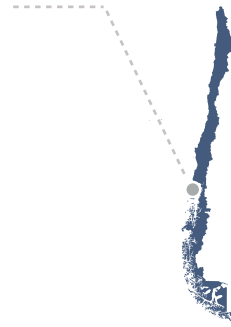
SINGLE VINEYARD  
CANELO | 2017

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. This wine takes its name from Canelo, which is the sacred tree of the Mapuche people, who love and venerate it and believe it has magic properties. The branch of the Canelo tree is also a symbol of peace and important treaties were agreed in the shade of this species.

## CLONE

Clone 174 is characterized by providing spicy notes of bay leaves and a juicy and fruity palate. Clone 525 provides floral aromas like violets and a meatiness in the mouth. Clone 470 lends notes of white pepper and olives, as well as a firm palate with backbone.

## WINEMAKING

The grapes were hand-harvested on different days

during the second week of April when they had reached 23.5° to 24.5° Brix. This was the last variety to be harvested in the Leyda Valley due to its long physiological and phenological cycle. In the winery, most of the clusters were selected on a stainless steel vibrating sorting table and then destemmed. However, 15% of the grapes went into the tank as whole clusters. The cold maceration lasted 4-5 days at 8°C-10°C to bring out intense colour and fruity character. Then the alcoholic fermentation took place at controlled temperatures (24°C-26°C) for 12 days with a gentle punch-down regime to avoid over-extraction. The intention is to achieve a fresh and mineral Syrah rather than a big wine. Once it had fermented to dryness, the wine was left over its skins for 4 days to gain more body and structure in the mouth. Finally the wine was racked into 225-litre French oak barrels (some new, and some with one or two years of use), 2000-litre untoasted foudres and stainless steel vats. The final blend comprised 55% wine from foudres, 35% from barrels and 10% from stainless steel. The wine was aged for 14 months prior to bottling.

## CLIMATE

The weather in spring and summer is cool because of the maritime influence, the cool breezes that are produced by the Humboldt current, the low temperatures and the frequent fog. This makes this an ideal place for growing white varieties and red varieties like Syrah and Pinot Noir. The 2017 season was warmer than usual throughout Chile. The temperatures were higher in January and February, which meant we needed to visit the vineyards more frequently and taste the grapes more often so as to harvest them at the optimum moment in order to produce fresh, juicy wines as usual. This vintage produced very voluptuous, concentrated wines with good viscosity and slightly higher alcohol levels than usual. The harvest was generally brought forward by up to 3 weeks.

## YIELD

1.5 kg/plant, which entailed three lots of cluster thinning.



### PAIRING SUGGESTION:

Ideal with ossobuco risotto, wagyu steak and beef short ribs.



SERVING TEMPERATURE:  
16°C - 17°C.

### TASTING NOTES:

**Appearance:** Deep ruby with violet hues.

**Nose:** This is an intensely spicy nose with notes of white pepper and bay leaf, tart black fruit like blueberries, subtle floral notes like violets and sweet spicy notes from the oak.

**Palate:** This wine has a silky, voluptuous texture that is nicely balanced with the juicy acidity. It has rounded, sweet tannins, firm structure and a long finish.

## SOIL:

This wine comes from the "El Maitén" vineyard, planted in 2008 in the "La Arboleda" area of the Leyda Valley, just 12km from the Pacific Ocean. The soils are mainly granite associated with iron, which brings vibrancy to the palate of the wines. In the upper layer, there is red clay, which lends creaminess and breadth to the mouth of the wine.

The viticultural management is focussed on achieving balance in the plant and enabling the Syrah to achieve phenolic ripeness.

CHEMICAL ANALYSIS:

Alcohol :14.5%.

pH: 3.45.

Total acidity g/L: 5.76.

Residual sugar (g/L): 2.2