



LEYDA
COOL.COASTAL.CHILEAN.

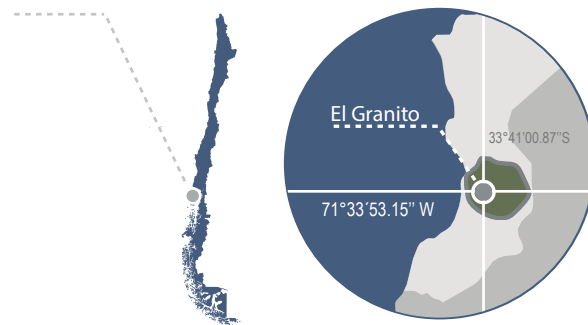
SINGLE VINEYARD
FALARIS HILL | 2018

100% CHARDONNAY

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
4 km (2 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.

Phalaris is a type of grass that particularly grows in the dry coastal lands in central and southern Chile. It begins to grow with the first rains of autumn. During the summer it turns a greenish-yellow colour very similar to that of our Chardonnay.

CLONE

Clone 95, which tends to produce small clusters with concentrated flavours and a citrus fruit profile.

WINEMAKING

The grapes were manually harvested during the first and second weeks of April when they reached 22.8-23.5° Brix. In the winery, the clusters were selected on a stainless steel sorting table and then

whole-cluster pressed at low pressure in a pneumatic press, and the best quality juice was separated from the rest. Then the juice was chilled to 8-10°C and clarified to 320-350 NTU with pectic enzymes. The alcoholic fermentation took place in cement vats, 2,000-litre untoasted foudres and 225-litre French oak barrels for a total of 16 to 17 days. The barrel-fermented wine provided volume, creaminess and texture to the blend. The wine fermented in cement contributed minerality, vibrancy and purity of fruit. Finally the wine from the foudres lent spicy notes and great tension and structure in the mouth. The wine did not undergo malolactic fermentation so as to retain the naturally crisp acidity that is a highly unique quality of the cool Leyda Valley. During the ageing period, bâtonnage was used twice a week for the first five months and then once a week thereafter. The wines were separately aged in barrels and concrete vats for 10 months. The final blend comprised 55% wine from barrels, 29% from concrete vats and 16% from foudres.

CLIMATE

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. January was 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 Chardonnay wines, with intense, pure aromatic expression, freshness and vibrancy, along with balanced alcohol levels.

YIELD

1.5 kg/plant.



PAIRING SUGGESTION:

Ideal with salmon with a buttery sauce.
Chicken or pasta with creamy sauce.



SERVING TEMPERATURE:
10°C - 12°C.

TASTING NOTES:

Appearance: Pale yellow with greenish hues.

Nose: Intense and complex with aromas of ripe citrus fruit, orange peel and floral notes combined with subtle hints of nuts like almonds and chestnuts.

Palate: This wine reveals a creamy texture along with fresh, crisp acidity, giving way to a mineral sensation and a long finish.

SOIL:

This wine comes from our "El Granito" vineyard, which is just 4km from the Pacific Ocean. This is one of the most extreme and coastal vineyards in Chile. The grapes come from a selected plot on the south-eastern slope (with softer light exposure). The soil is of granitic origin with alluvial deposits and gravel at the surface, helping to make the wine more concentrated.

CHEMICAL ANALYSIS:

Alcohol :13.5%.

pH: 3.11.

Total acidity g/L : 7.5.

Residual sugar (g/L): 3.2