



LEYDA
COOL.COASTAL.CHILEAN.

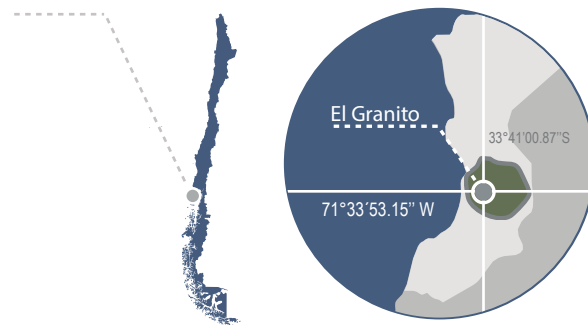
SINGLE VINEYARD | 2019
NEBLINA

100% RIESLING

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. Its proximity to the sea makes this an extraordinary area for growing aromatic white varieties like Riesling, Sauvignon Blanc and Sauvignon Gris. The name Neblina (Spanish for "fog") came about because this is the most coastal block of vines (it borders the estuary of the River Maipo) and is the first block to receive the thick fog that rolls in from the basin. This fog results in slow ripening and high aromatic intensity in our Riesling.

CLONE

Massal.

WINEMAKING

The grapes were manually harvested on the morning of 22 March when they reached 20.8° Brix. The first

selection of the grapes took place in the vineyard and then a second one occurred on a selection table in the winery to ensure the best possible quality. The grapes were whole-cluster pressed at low pressure in a pneumatic press and the best quality juice was separated from the rest. The juice obtained was chilled to between 8°C and 10°C and clarified to 100-120 NTU with pectic enzymes. After the juice had been settled, 30% of it was fermented in second-use 400-litre French oak barrels and the other 70% in stainless steel. The fermentation was managed at low temperatures (13 °C–14°C, finishing at 16°C) to favour a fruity profile. The fermentation lasted 18-20 days and then the wine was kept over its lees for 7 months, with bâtonnage to enhance the creamy texture on the palate.

CLIMATE

The 2019 season in Leyda was marked by higher than usual temperatures in January but February and March were foggy months with cooler temperatures and this helped to slow down the rate of ripening. It was a season of great challenges and rigorous analysis in

order to get the desired fruit profile and harvest at just the right time. This vintage delivered white wines with a creamy palate and fresh, juicy acidity.

YIELD

1.5 kg/plant

SOIL:

Neblina Riesling comes from our El Granito vineyard, in the Leyda Valley. This is one of the most extreme vineyards in Chile. This wine is made with grapes from selected rows in the most coastal block of vines in this vineyard, which have north-western exposure. The soil is of granitic origin with alluvial stones at the surface, providing the wines with a firm structure and vibrancy in the mouth.



PAIRING SUGGESTION:

Ideal with grilled seafood, smoked salmon and cream cheese crostinis and crab claws with spicy mayonnaise.



TASTING NOTES:

Appearance: Lemon-yellow

Nose: Perfumed and intense with citrus fruit notes like limes and mandarins, along with green cherimoyas and floral notes like jasmine. With time and bottle-ageing, the petrol-like notes that are so typical of Riesling will begin to appear.

Palate: The citrus fruit notes are again dominant in the mouth. The wine has a creamy texture and is long with firm, sharp acidity that lengthens the finish.



SERVING TEMPERATURE:
10°C - 11°C.

CHEMICAL ANALYSIS:

Alcohol :13.5%.

pH: 3.31.

Total acidity g/L: 5.5.

Residual sugar (g/L): 2.3