



LEYDA
COOL.COASTAL.CHILEAN.

SINGLE VINEYARD | **2019**
LAS BRISAS

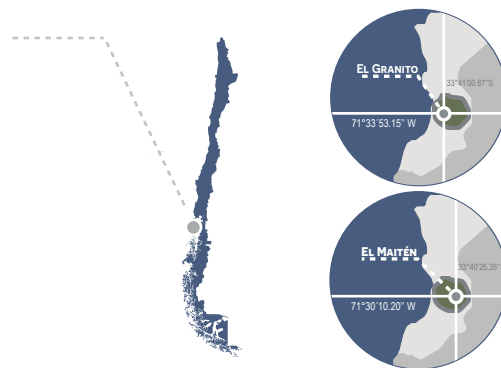
100% PINOT NOIR.

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 Valley - El Granito | El Maitén



STORYTELLING

After an extensive search, we found an exceptional place in the coastal valley of Leyda, just 12km from the Pacific Ocean, where we make wines with identity. We are pioneers and experts in the Leyda Valley, an exclusive cool-climate terroir with just 2,000 hectares.

The grapes for this wine come from a selection of polygons that were defined through an in-depth soil study that began in 2015. They have been chosen to provide the best fruit expression.

CLIMATE

The cool weather in spring and summer due to the maritime influence and the sea breezes that are cooled by the cold Humboldt Current, makes this an ideal place for growing Burgundian varieties like Pinot Noir and Chardonnay.

YIELD

1–1.5 kg/plant.

CLONE

Our Single Vineyard Las Brisas is made from a number of different clones. Clone 777 contributes notes of tart red fruit like raspberries and tomato leaf and lends sharpness and length to the palate. Clone 115 delivers notes of spice and cassis, while ensuring the palate is voluptuous and broad but short. Meanwhile, clone GA 02 contributes spicy and earthy notes and great structure and depth to the palate and clone 16 gives elegant floral notes and makes the palate fine 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 a stainless steel tank. 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 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.

SOIL

This wine comes from our “El Maitén” and “El Granito” vineyards in the Leyda Valley, which were planted in 2008 and 2010. It 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, which come originally from the Coastal Mountain Range. These soils generate Pinot Noir grapes that are fresh and vibrant on the palate, an attribute that 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. There are also herbaceous and spicy notes, and sometimes hints of citrus fruit and thiols.

Palate: The influence of the granitic soil can be felt in the texture and tannic grip, along with fresh acidity and a long finish.

SERVING TEMPERATURE:

15°C.

CHEMICAL ANALYSIS:

Alcohol :14%.

pH: 3.50.

Total Acidity g/L (C4H6O6): 5.5 g/L.

Residual Sugar (g/L): 1.7.