



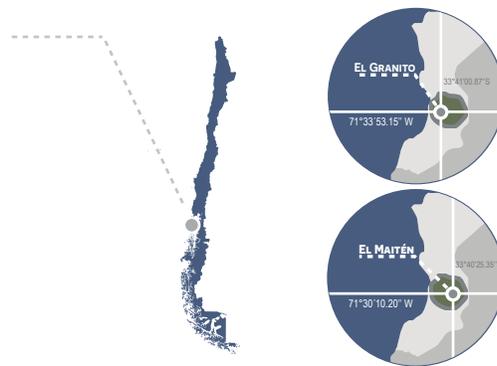
RESERVA | 2020

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 Valley - El Granito | El Maitén



## STORYTELLING

After an extensive search, we found an exceptional place in the coastal valley of Leyda, just 4 km from the Pacific Ocean, where we make wines with identity. We are pioneers and experts in the Leyda Valley, an exclusive cool-coastal valley with just 2,000 hectares. The Reserva wines represent the Leyda terroir and always aim to respect the fruit and identity of each variety. These wines are expressive, direct, fresh and juicy. One of the special aspects of this wine is that it is an unoaked Chardonnay. It is a fresh, pure and honest wine that shows clear varietal typicity.

## CLONES

Clones 76, 124 and 95, which tend to give a more citrus fruit and floral profile than the massal material.

## WINEMAKING

The grapes were manually harvested when they reached 22.5-23.5°Brix. In the cellar, the grapes were whole-cluster pressed up to 1.3 bars. Then the juice was settled at 8°C-10°C with the use of pectic enzymes until it reached 130-150 NTU. All of the must underwent alcoholic fermentation in stainless steel tanks at 13.5°C- 14.0°C for 16-17 days, retaining the fresh and fruity profile of this Chardonnay. Once the fermentation was complete, the wine was settled and then an ongoing bâtonnage regime was used for 5 months to achieve a creamy texture on the palate. This wine did not undergo malolactic fermentation so as to keep the pH low and retain the crisp acidity that is typical of the Leyda Valley.

## YIELD

10,000 to 12,000 kg/ha.

## CLIMATE

The Leyda Valley's proximity to the sea means this a unique terroir for making high-end wines. The low temperatures during spring and summer, along with the constant fog and strong, cool breezes blowing in from the Pacific Ocean slow down the grape-ripening process. As a result the grapes have more complex aromas and flavours and superb acidity. These conditions make this an ideal place for growing white varieties like Chardonnay, Sauvignon Blanc, Riesling and Sauvignon Gris. The harvest in 2020 was 14 days earlier than usual. The harvest of the grapes used in this Chardonnay began in the final week of February with clone 124 in the "El Maitén" vineyard and ended in the second week of March with clone 76 in the "El Granito" vineyard. The winemaking challenge was to react quickly at the optimal moment, as this year the ripening window was short.

## SOILS

This wine comes from 2 different vineyards. One batch comes from a plot in the "El Maitén" vineyard, where the soils are granitic with some red clay. This soil produces vibrant wines with volume in the mouth. The other batch of grapes comes from the "El Granito" vineyard, which is planted on marine terraces. These soils deliver vibrant, tense and perfumed wines.



### PAIRING SUGGESTION:

Ideal with sautéed shellfish and buttery-flavoured cheese.



### TASTING NOTES:

**Appearance:** Pale yellow with golden hues.

**Nose:** The wine displays upfront notes of white fruit, pears, kiwis and green cherimoya, along with saline hints.

**Palate:** The mouth has a creamy texture, and a sensation of sweetness (despite being a dry wine), with fresh acidity that lengthens the finish.



### SERVING TEMPERATURE:

8° - 10°C.

CHEMICAL ANALYSIS:

Alcohol :13.2%.

pH: 3.15.

Total Acidity g/L (C4H6O6): 7.6.

Residual Sugar (g/L): 1.2.