



RESERVA | 2020

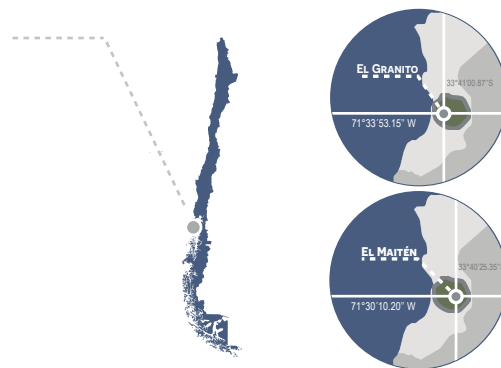
100% PINOT NOIR.

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 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. This Pinot Noir is a pure wine that is true to the variety. It is highly expressive, clearly revealing its cool-climate character.

CLONE

777, 115, 667, 828, 9, and massal selection. Clone 777 contributes tart red fruits like raspberries and cherries and lends the mouth length, fineness and raciness. Clone 115 provides a spicier profile, with white pepper and a good attack, but a shorter finish. Clone 828 is earthy and very complex, producing a structured palate.

The profile of the massal selection grapes tends towards black fruit like blueberries and a creamy and silky texture in the mouth.

WINEMAKING

Each plot and clone was separately harvested by hand. Once the grapes had arrived at the winery, they were destemmed and gently crushed, then put into stainless steel tanks. The grapes were cold-macerated at 10°C for 2-3 days in order to enhance the fruit intensity. Then the must was fermented with selected yeasts at a temperature of 24°C-26°C for 10 to 12 days. During the fermentation, 1-2 gentle pump-overs took place each day to retain the fruity flavour, juiciness and smooth texture in the final wine. The wine was racked off and 20% of it was aged in French oak barrels for 6 months, while the remaining 80% was kept in stainless steel tanks, where the malolactic fermentation took place.

YIELD

10,000 to 12,000 kg/ha.

CLIMATE

The cool weather conditions that are influenced by the Humboldt Current in spring and particularly during the grape-ripening period, along with the sea breezes, make this valley ideal for growing cool-climate red varieties like Pinot Noir and Syrah.

There were higher than usual temperatures in 2020, especially in January and February, but they gave way to cloudy conditions in March, which slowed down ripening slightly. The ripening window was short, so the winemaking challenge was to react quickly in order to harvest at the optimal moment. The harvest in 2020 was 14 days earlier than usual. The harvest for this variety got underway in the third week of February with clone 828, which has small, tightly-packed clusters, and finished in the third week of March. The Pinot Noir grapes showed their classic notes of fresh fruit, spices and earthy hints, with a juicy, vibrant mouth.

SOIL

This wine is made from grapes from the following vineyards: "El Maitén" (located 12km from the Pacific Ocean), planted in 2008, and "El Granito" (situated just 4km from the sea, making it one of the most extreme in Chile and among the closest to the ocean), planted in 2010. The plots in the "El Maitén" vineyard have soils that are granitic, which lends the palate vibrancy and juiciness, and red clay, which provides creaminess and viscosity. The soils in the "El Granito" vineyard are on marine terraces with granite in the profile, delivering wines of greater aromatic intensity, fresh mouths and great depth.



PAIRING SUGGESTION:

Ideal with barbecued vegetables and white meat, like chicken, turkey or fish.



TASTING NOTES:

Appearance: Pale ruby.

Nose: This wine has great aromatic intensity and is perfumed and expressive with prominent notes of cherries, raspberries and blueberries, a soft spicy note and subtle herbal character.

Palate: In the mouth, it is fresh and juicy with vibrant acidity and a creamy texture. The tannins are silky and rounded.

SERVING TEMPERATURE:

15°C.

CHEMICAL ANALYSIS:

Alcohol :13.5%.

pH: 3.59.

Total Acidity g/L (C4H6O6): 4.69.

Residual Sugar (g/L): 1.3.