



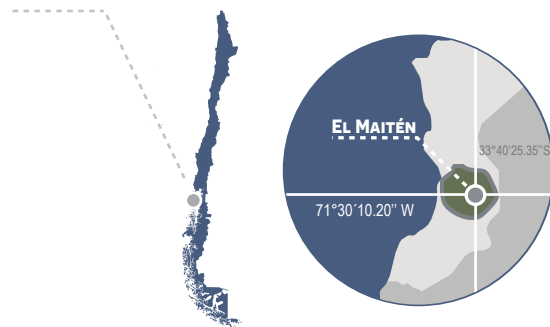
RESERVA | 2019

100% SYRAH.

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 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 Reserva Syrah is a pure wine that is true to the variety. It has great aromatic intensity, clearly revealing its cool-climate character.

CLONE

Clone 174 provides spicy notes of bay leaves and white pepper and a juicy and vibrant mouth.

Clone 525 lends the wine spicy notes and a more pronounced black fruit profile, along with a fruity palate.

WINEMAKING

The grapes were manually harvested during the first two weeks of April when they reached 23.5-24°Brix. In the cellar, the clusters were destemmed, gently crushed and cold-macerated (at 8°C-10 °C) for 4-5 days to extract colour and fruit. Then the alcoholic fermentation took place at 24°C-26°C for 12 days. It was managed with gentle pump-overs 3-4 times a day. Once the fermentation was complete, the wine continued to macerate for 3 days to enhance the structure and silkiness of the mouth. The final wine was aged for 12 months in stainless steel tanks and used 225-litre French oak barrels, where the malolactic fermentation took place. The final blend consisted of 37% wine that had aged in stainless steel and 63% French oak-aged wine.

YIELD

12,000 kg/ha.

CLIMATE

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

The 2019 season in the Leyda Valley was marked by higher than usual temperatures in January. However, February and March were foggy months with cooler temperatures and this slowed down the grape-ripening slightly. In general, the harvest was 7 days earlier than the historic average. Therefore the winemaking challenge was to react quickly at the optimal moment, as this year the ripening window was shorter.

SOIL

This wine originates in the "El Maitén" vineyard, which was planted in 2008. It is situated just 12 km from the Pacific Ocean, so it has a cool-coastal climate with a significant maritime influence. This wine comes from the selection of two gently sloping plots with north-western and south-western exposure.

The soils in the different plots have granite at depth, which lends the mouth vibrancy, and red clay in the upper layers, which results in silky wines with a creamy texture in the mouth.



PAIRING SUGGESTION:

Ideal with red meat like fillet steak, pork tenderloin or beef with bacon.



TASTING NOTES:

Appearance: Ruby with violet hues.

Nose: Upfront aromas like blueberries and blackcurrants, along with spicy notes like white pepper, bay leaves and green olives.

Palate: The wine is juicy, fruity and spicy with silky, well-rounded tannins and a long finish.



SERVING TEMPERATURE:

16°C.

CHEMICAL ANALYSIS:

Alcohol :13.4%.

pH: 3.41.

Total Acidity g/L (C4H6O6): 5.88.

Residual Sugar (g/L): 1.2.