



**LEYDA**  
COOL. COASTAL. CHILEAN.

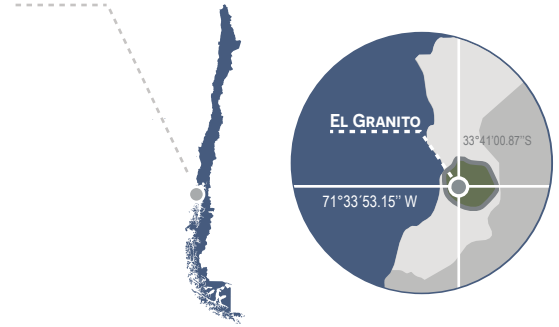
**SINGLE VINEYARD** | **2019**  
**FALARIS HILL**

**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



## 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.

Falaris is a type of grass that particularly grows in the dry coastal lands in central and southern Chile. It begins to grow with the first rains of autumn. During the summer it turns a greenish-yellow colour very similar to that of our Chardonnay.

## CLONE

Clone 95, which tends to produce small clusters with concentrated flavours and a citrus fruit profile.

## YIELD

1.5 kg/plant.

## CLIMATE

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 and make Leyda an ideal place for growing white varieties like Sauvignon Blanc, Chardonnay, Riesling and Sauvignon Gris.

The 2019 season in Leyda was marked by higher than usual temperatures in January but February and March were foggy months with cooler temperatures. However, the ripening window was shorter than in other years and so the harvest was 5-7 days earlier than the historical average. The winemaking challenge was to be vigilant in order to harvest at the optimal moment in order to retain the desired characteristics in our wines. In 2019 we were able to obtain a creamy, concentrated Chardonnay that still retained its fresh, juicy acidity.

## WINEMAKING

The grapes were manually harvested between 16 and 28 March when they had reached 22.8-23.5° Brix. In the winery, the clusters were selected on a sorting table and then whole-cluster pressed at low pressure in a pneumatic press to separate the best quality juice from the rest. Then the juice was chilled to 8–10°C and clarified to 320-350 NTU with pectic enzymes. The alcoholic fermentation took place in concrete vats, 2,000-litre untoasted foudres and 225-litre French oak barrels for a total of 16 to 17 days. The barrel-fermented wine provided volume, creaminess and texture to the blend. The wine fermented in concrete contributed minerality, vibrancy and purity of fruit. Finally the wine from the foudres lent the blend spicy notes and great structure in the mouth. The wine did not undergo malolactic fermentation so as to retain its naturally high acidity. The batches of wine were separately aged in barrels and concrete vats for 10 months. During the ageing period, bâtonnage was used twice a week for the first five months and then once a week thereafter. The final blend comprised 65% barrel-aged wine, 20% foudre-aged wine and 15% concrete-aged wine.



### PAIRING SUGGESTION:

Ideal with salmon carpaccio.



### TASTING NOTES:

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

**Nose:** Intense and complex with floral notes, aromas of ripe citrus fruit and orange peel, along with subtle hints of nuts like almonds and chestnuts.

**Palate:** This is a tense, vertical wine with a creamy texture and fresh acidity, giving way to a mineral sensation and a long finish.

### SOIL

This wine comes from our "El Granito" vineyard, which is just 4km from the Pacific Ocean. This is one of the most extreme vineyards in Chile. The grapes come from a plot on the south-eastern slope, which was selected because of its softer light exposure. The soil is of granitic origin with alluvial deposits and gravel at the surface, with good aeration. This soil produces structured, concentrated and vibrant wines with intense fruit.



### SERVING TEMPERATURE:

10° - 12°C.

CHEMICAL ANALYSIS:

Alcohol :13.5%.

pH: 3.25.

Total Acidity g/L (C4H6O6): 7.5 g/L.

Residual Sugar (g/L): 2.70.