



LEYDA  
COOL. COASTAL. CHILEAN.

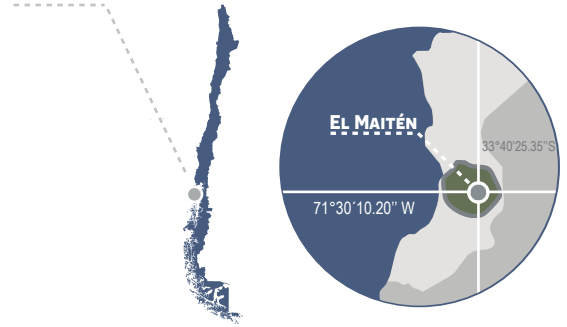
SINGLE VINEYARD  
CANELO | 2018

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 12 km from the Pacific Ocean, where we make fresh, high-end wines. We were the pioneers and creators of this wine region and so our winery is named after the valley.

This wine takes its name from Canelo, which is the sacred tree of the Mapuche people, who venerate it and believe it has magic properties. The branch of the canelo tree is also a symbol of peace and important treaties were agreed in the shade of this species of tree.

## CLONE

Clones 174 and 525 and a small percentage of Clone 470. Clone 174 provides spicy notes of bay leaves and a long, juicy and fruity palate. Clone 525 contributes floral aromas like violets and gives the mouth concentration and a meaty quality. Clone 470 lends the nose intensity with notes of white pepper, olives, palm hearts and a firm, tense structure in the mouth.

## CLIMATE

The weather in spring and summer is cool because of the maritime influence, the cool breezes that are produced by the Humboldt Current, and the frequent fog. This makes this valley an ideal place for growing white varieties and red ones like Syrah and Pinot Noir.

The 2018 vintage is considered among the best we have had in Chile. In the Leyda Valley the season was characterized by being cooler than normal, with superb weather conditions, and it therefore produced very high-quality wines. A very cool January was followed by an extremely foggy February and the weather was very similar to that in 2015 but with less humidity. The marked difference was that March 2018 was also cool, so the grapes ripened very slowly and the sugar accumulation (°Brix) was low. In addition, the natural acidity was very high and the berries showed outstanding fruity intensity and juiciness. The wines from this vintage have intense, pure aromatic expression, freshness and vibrancy, along with perfect alcohol levels.

## WINEMAKING

The grapes were hand-harvested on different dates during the last week of April when they had reached 23-23.5° Brix. This was the last variety to be harvested in the Leyda Valley due to its long physiological and phenological cycle. In the winery, most of the clusters were selected on a sorting table and then destemmed. However, 20% of the grapes went into the tank as whole clusters. A cold maceration took place for 4-5 days at 8°C-10°C to bring out intense colour and fruity character. Then the alcoholic fermentation took place at controlled temperatures (24°C- 26°C) for 12 days with a gentle punch-down regime to avoid over-extraction. The goal was to achieve a fresh and mineral Syrah. Once it had fermented to dryness, the wine was left over its skins for 4 days to enhance its tannic structure and concentration in the mouth. Then the wine was racked into 225-litre French oak barrels (some new, and some with one or two years of use) and 2000-litre untoasted foudres. The wine was aged for 14 months prior to bottling. The final blend consisted of 72% foudre-aged wine and 28% barrel-aged wine, favouring a fruity, pure and elegant profile in the wine.



## PAIRING SUGGESTION:

Ideal with ossobucco risotto.



## SERVING TEMPERATURE:

16° C.

## TASTING NOTES:

**Appearance:** Deep ruby with violet hues.

**Nose:** This is an intensely spicy nose with notes of white pepper and bay leaves, along with subtle floral aromas like violets, tart black fruit aromas like blueberries and subtle notes of sweet spice from the time spent in barrel.

**Palate:** This wine has a silky, voluptuous texture, which is nicely balanced by the juicy acidity. The tannins are round and sweet and the structure is firm and long.

## YIELD

1.5 kg/plant with three lots of cluster thinning.

## SOIL

This wine comes from the "El Maitén" vineyard, planted in 2008 in the "La Arboleda" area of the Leyda Valley, just 12km from the Pacific Ocean. The soils are mainly granite associated with iron, which lends the palate of the wines vibrancy and firm texture. In the upper layer, there is red clay, which gives creaminess and concentration to the mouth of the wine.

CHEMICAL ANALYSIS:

Alcohol :13.0%.

pH: 3.47.

Total Acidity g/L (C4H6O6): 6.29 g/L.

Residual Sugar (g/L): 1.9.