



LEYDA
COOL.COASTAL.CHILEAN.

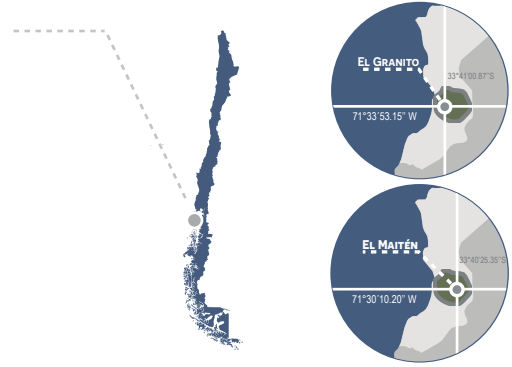
LOT 21 | 2017

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 4km 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 passion to express the best of each variety has resulted in the LOT line; unique wines with a great sense of identity, elegance and complexity. They come from polygons (small subdivisions within a lot) with very limited production (a maximum of 5,000 bottles per vintage).

LOT 21 reveals our commitment to seek out the best expression of Pinot Noir in the unique terroir of Leyda.

YIELD

The planting density is 6,173 plants/ha. The vines are managed to keep yields at 1 kg/plant, thereby ensuring the concentration in the final wine.

CLIMATE

The 2018 vintage is considered among the best we have had in Chile. In the Leyda Valley, the weather this season was cooler than normal, with excellent conditions, and therefore very high-quality wines were produced. 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. In general, this was a vintage that provided great quality in the Pinot Noir wines, with intense, pure aromatic expression, freshness and vibrancy, along with perfect alcohol levels.

CLONE

Massal material and Clone 777, which has smaller clusters of smaller berries and is very aromatic and floral.

WINEMAKING

The grapes for LOT 21 were harvested on three different dates (by polygon), between 13 and 20 March, when they had between 23.0° and 23.5°Brix. They were harvested into 15-kg bins. Once at the winery, the clusters were selected on a selection table. 20% of the grapes were kept as whole clusters to provide structure, minerality and floral notes, while the other 80% were destemmed and then selected to ensure the best quality. The grapes were cold macerated at between 8°C and 10°C for 3 days and then fermented with their native yeasts in closed concrete vats and open tanks. Using native yeasts for the fermentation respects the origin of the wine and lends it unique character. The fermentation was controlled at temperatures of 24°C–26°C with gentle pump-overs and punch-downs for 10-12 days, 3 times a day. Once the wine had fermented to dryness, 18% of it was racked into untoasted, 2,000-litre foudres, 51% into concrete vats and 31% into 300-litre French oak barrels

SOIL

To make this wine, we carried out an in-depth soil study, selecting three different polygons from three different lots. They were chosen exclusively through soil characterization:

- 1) Red granitic soil associated with iron: south-facing.
- 2) Red clay with limestone (80cm); north-east facing.
- 3) Limestone soil: north-west facing.



PAIRING SUGGESTION:

Ideal with roast turkey with orange sauce or king crab tortelloni.



SERVING TEMPERATURE:

15° C.

TASTING NOTES:

Appearance: Ruby red.

Nose: This is a wine with identity. The nose is clear-cut, floral, with a profile of tart red fruit, like cherries and raspberries, along with notes of cassis, soft spices, a hint of mushrooms and some earthy notes.

Palate: Fresh, tense with a firm spine and length, finishing with a vibrant juiciness that lengthens the palate.

CHEMICAL ANALYSIS:

Alcohol :13.8%.

pH: 3.56.

Total Acidity g/L (C4H6O6): 3.36.

Residual Sugar (g/L): 2.32.