



**LEYDA**  
COOL.COASTAL.CHILEAN.

**LOT 21**

100% PINOT NOIR

**20**  
**20**

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

Vineyard - El Granito



*After an extensive search, we found an exceptional place in the coastal valley of Leyda, just 4km from the Pacific Ocean, where we make fresh 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 sub-division within a plot) 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.*

### CLONE

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

### CLIMATE

The weather in spring and summer is cool because of the maritime influence and the Humboldt Current-influenced cool breezes rolling in from the Pacific Ocean. This makes this an ideal place for growing white and cool-climate red varieties like Pinot Noir and Syrah.

The 2020 season began with a dry spring. Then, in December and January, there were higher than normal temperatures in the Leyda Valley, so veraison occurred more rapidly than usual. However, the temperatures fell in March and it became cold and foggy. This slowed down the ripening process a little, delaying the accumulation of sugar in the grapes. In spite of this, the grapes had high acidity, as usual. The 2020 harvest took place 14-15 days earlier than normal. The 2020 vintage is considered very good in terms of healthy fruit, with pure, intense fruit expression and wines that are creamy textured and concentrated with vibrant acidity.

### WINEMAKING

The grapes for LOT 21 were harvested manually into 15-kg bins on 21 and 28 February, when they had between 22.5° and 23° Brix. Once at the winery, the clusters were selected on a selection table. 35% of the grapes were kept as whole clusters to provide structure and minerality to the final wine.

The grapes were cold macerated at between 8°C and 10°C for 3-4 days to find a more aromatic profile. Then the alcoholic fermentation took place with native yeasts in closed concrete vats to favour a fruity and perfumed profile in the wine. 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 for 7 days, with gentle pump-overs 2-3 times a day. Once the wine had fermented to dryness, it was racked into untoasted, 2,000-litre concrete eggs and used 300-litre French oak barrels for 10 months. The final blend comprised 58% wine from foudres, 25% from concrete eggs and 17% from barrels. Once the blend was made, it was left to mature in concrete eggs for 6 months prior to bottling.

### YIELD

1kg per plant.

### 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 (80 cm); north-east facing.
- 3) Limestone soil: north-west facing.

### TASTING NOTES:

**Appearance:** Ruby red.

**Nose:** The nose is floral and perfumed with notes of tart red fruit like cherries, blackcurrants and raspberries. It also reveals spicy character, soft herbal hints and earthy mushroom notes that contribute complexity to the final blend.

**Palate:** The mouth is fresh with a vigorous texture and a firm pillar of acidity that ends with a long, vibrant finish.

### PAIRING SUGGESTION:

Ideal with:  
Truffle tagliatelle with mushroom sauce.  
Smoked salmon with leek risotto.



### SERVING TEMPERATURE:

15 °C.

### CHEMICAL ANALYSIS:

Alcohol: 12,5%.

pH: 3,46.

Total Acidity (g/L C4H6O6): 5,8.

Residual Sugar (g/L): 2,0.