

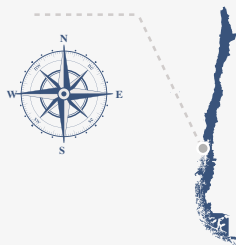


LEYDA
COOL.COASTAL.CHILEAN.

COASTAL VINEYARDS 20
LAS BRISAS 21

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

Vineyards - El Granito | El Maitén



After an extensive search, we found an exceptional place in the coastal valley of Leyda, just 12km from the Pacific Ocean, where we make wines with identity. We are pioneers and experts in the Leyda Valley, an exclusive cool-climate terroir with just 2,000 hectares.

The grapes for this wine come from a selection of polygons that were defined through an in-depth soil study that began in 2015. They have been chosen to provide the best fruit expression.

CLONE

Our Coastal Vineyards Las Brisas is made from a number of different clones:

Clone 777: this contributes tart red fruits like raspberries and tomato leaf, while ensuring the palate is sharp and long.

Clone 115: this delivers notes of spice and cassis, while ensuring the palate is voluptuous and broad but short.

Clone GA 02: this contributes spicy and earthy notes and great structure and depth to the palate

Clone 16: this gives elegant floral notes and makes the palate fine and long.

destemmed. Half of the grapes were vinified in open tanks and the other half in closed stainless steel vats. A cold 3-day maceration at 8-10°C was followed by the alcoholic fermentation, which occurred at a controlled temperature of 24-26°C with gentle pump-overs and punch-downs in order to achieve a careful extraction. Some of the grapes were fermented with native yeasts. Once the fermentation was complete, the wine was racked into French oak barrels, concrete vats, untoasted foudres and stainless steel vats. Each component was separately aged for 10 months prior to blending. The final blend consisted of 26% wine from concrete vats, 14% from French oak barrels, 12% from untoasted foudres and 48% from stainless steel tanks.

CLIMATE

The cool weather in spring and summer due to the maritime influence and the sea breezes that are cooled by the cold Humboldt Current, makes this an ideal place for growing Burgundian varieties like Pinot Noir and Chardonnay.

YIELD

1,5 kg / plant.

SOIL

This wine comes from our "El Maitén" and "El Granito" vineyards in the Leyda Valley, which were planted in 2008 and 2010. It is the result of an in-depth and detailed soil study in which we selected only those polygons (small sub-divisions within a plot) with granitic soils associated with iron, which come originally from the Coastal Mountain Range. These soils generate Pinot Noir grapes that are fresh and vibrant on the palate, an attribute which is reflected in this wine. Because of its orientation, this is one of the last Pinot Noir plots to be harvested.

WINEMAKING

The grapes were hand-harvested into 500-kg bins and then the clusters were selected in the winery. The grapes were 100%

TASTING NOTES:

Appearance: Medium-intensity ruby.

Nose: Expressive and intense with very pure fruit, revealing tart red fruit like raspberries and cherries. There are also herbaceous and spicy notes, and sometimes hints of citrus fruit and thiols.

Palate: The influence of the granitic soil can be felt in the texture and tannic grip, along with fresh acidity and a long finish.

PAIRING SUGGESTION:

Ideal with:
Tuna tataki with ponzu sauce.
Vitello tonnato.



SERVING TEMPERATURE:

15 °C.



CHEMICAL ANALYSIS:

Alcohol: 13%.

pH: 3,49.

Total Acidity (g/L C4H6O6): 5,41.

Residual sugar (g/L): 2,1.