

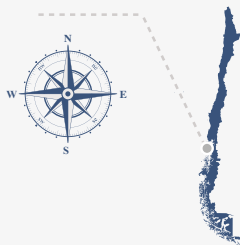


**LEYDA**  
COOL.COASTAL.CHILEAN.

**COASTAL VINEYARDS** 20  
**LAS BRISAS** 22

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**

Valle de Leyda - El Granito | El Maitén



*After an extensive search, we found an exceptional place in the coastal valley of Leyda, 4-12 km 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.

**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 2022 vintage was a classic year for the Leyda Valley. The season began with a late, cold spring, generating small, lightweight clusters of berries with very pronounced acidity and flavours. The temperatures were low in January and February but increased in March.

**WINEMAKING**

The grapes were hand-harvested into 500-kg bins and then the clusters were selected in the winery. The grapes were 100% 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°C-10°C was followed by the alcoholic fermentation, which occurred at a controlled temperature of 24°C-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.

**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.

**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:** Juicy, fresh and vibrant, the palate clearly reveals the effect of the granitic soils.

**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