



LEYDA
COOL.COASTAL.CHILEAN.

RESERVA
100% PINOT NOIR

20
22

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 12 km 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 Reserva wines represent the Leyda terroir and always aim to respect the fruit and identity of each variety. These wines are expressive, direct, fresh and juicy. This Pinot Noir is a pure wine that is true to the variety. It is highly expressive, clearly revealing its cool-climate character.

CLONE

777, 115, 667, 9 and massal selection.

Clone 777: this contributes tart red fruits like raspberries and cherries and lends the mouth length, fineness and raciness.

Clone 115: this clone provides a spicier profile, with white pepper and a good attack, but a shorter finish.

Clone 9: this is medium intensity, contributing dried leaves and making for a deep, fine palate.

Massal selection: these grapes tend to result in wines with a more black fruit profile, like blueberries, and a creamy and silky texture in the mouth.

CLIMATE

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. From the third week of March, the temperatures dropped once more and the weather was cool and cloudy, slowing down the ripening of the Pinot Noir.

One of the notable points this season was the healthy condition of the grapes, thanks to the absence of rain. This enabled us to obtain Pinot Noir of great aromatic intensity and varietal purity.

The Pinot Noir grapes were harvested between 5 Mars and 2 April.

WINEMAKING

Each plot and clone was separately harvested by hand. Once the grapes had arrived at the winery, they were destemmed and gently

crushed, then put into stainless steel tanks. The grapes were then cold-macerated at 10 °C for 3 days in order to enhance the fruit intensity. Then the must was fermented with selected yeasts at a temperature of 24-26°C for 10 to 12 days. During the fermentation, 2 to 3 gentle pump-overs took place each day to retain the fruity flavour, juiciness and smooth texture in the final wine. Finally, the wine was devatted and 20% was aged in French oak barrels for 6 months, while the remaining 80% was kept in stainless steel tanks to retain the fresh, fruity profile of this wine.

YIELD

10.000 to 12.000 kg/ha.

SOIL

This wine is made from grapes from the following vineyards: "El Maitén" (located 12km from the Pacific Ocean), planted in 2008, and "El Granito" (situated just 4km from the sea, making it one of the most extreme in Chile and among the closest to the ocean), planted in 2010. The plots in the "El Maitén" vineyard have soils that are granitic, which lends the palate vibrancy and juiciness, and red clay, which provides creaminess and viscosity. The soils in the "El Granito" vineyard are on marine terraces with granite in the profile, delivering wines of greater aromatic intensity, fresh mouths and great depth.

TASTING NOTES:

Appearance: Pale ruby colour.

Nose: Subtle with tart red fruit like blueberries and sour cherries, along with subtle spices and herbaceous notes typical of the Leyda Valley.

Palate: Fresh, vibrant acidity and velvety tannins.

PAIRING SUGGESTION:

Ideal with:
Mushroom risotto.
Pasta quattro stagioni.



SERVING TEMPERATURE:

15 °C.

CHEMICAL ANALYSIS:

Alcohol: 13,0%

pH: 3,48

Total Acidity g/L (C4H6O6): 5,3

Residual sugar (g/L): |,3