



TAYU¹⁸⁶⁵

2019



100% PINOT NOIR MALLECO VALLEY

SOIL

These vineyards are the most coastal ones in the Malleco Valley, as they are planted on the eastern slopes of the Nahuelbuta Mountain Range (the name in southern Chile for the Coastal Mountain Range) at around 40km from the Pacific Ocean and so are subject to a maritime influence. Because of its location in the Nahuelbuta Mountain Range, the site has red granitic soils with quartz encrustations and varying amounts of red clay. The granite contributes vibrancy and juiciness to the Pinot Noir, which are attributes that are highly sought after and desirable in this variety. In addition, the vineyards have gentle slopes (due to the topography of coastal Malleco), which means they have differing levels of solar exposure. This leads to aromatic diversity and greater complexity in our wine.

Yield:

1.2 kg/plant.



Tayu is brought to us from the southern Chilean region of Malleco, elaborated by indigenous Chilean families in the community of Buchahueico. The Mapuche, which means “people of the land”, have a connection to the earth that goes beyond what can be understood enologically. They have worked together with San Pedro’s winemakers, to harness their intimate knowledge of the soils and craft a Pinot Noir that truly expresses origin.

Tayu, which means “ours” in Mapudungun, is the proud result of this special winemaking endeavor... presenting a new understanding of the variety, based on a traditional approach to nature, which values family and respect above all. And when you drink this Pinot Noir, you too become a part of this community.

CLONE:

777, 828 and 115.

Clone 777 contributes tart red fruits like raspberries and cherries and highlights the length and vibrancy of the palate. Clone 115 contributes spicier notes and hints of white pepper and herbs, and lends the mouth breadth and weight but a shorter finish. Finally, clone 828 contributes earthy notes, black fruit and mushrooms and gives the palate structure and firm tannins.

CLIMATE:

Malleco is a valley with great potential for viticulture. It has a special climate that makes it possible to grow grapes with great aromatic intensity and pronounced acidity. The climate is temperate, as it is influenced by the Nahuelbuta Mountain Range and the Pacific Ocean. Winters are long and cold, lasting until the vines are in flower (December) and there is abundant rain - up to 1,270 mm a year. The great challenge in this location is frost (with more than ten frost events a year), so its control is crucial and an important part of managing the vineyard. While temperatures are somewhat higher in January and February (average highs of 27.5°C), March is cool and very cloudy and so the grape-ripening process is slowed down, resulting in the development of highly aromatic grapes with superb acidity.

WINEMAKING:

The grapes were hand-harvested by family members from the community into 13-kg bins during the second and third weeks of March. They were then transported to the winery in refrigerated trucks. Once at the winery, the clusters were selected on a selection table. Most of the grapes were destemmed and around 20-30% went into the tanks as whole clusters.

The vinification took place in closed concrete and stainless steel tanks in order to retain the aromatic profile. The process started with a cold maceration for 3 days at temperatures of between 8°C and 10°C, followed by the alcoholic fermentation at 24°C-25°C, with very little movement. Once the wine was dry, it was immediately racked off to avoid greater extraction and left to age in a mixture of 2000-litre untoasted foudres, 2,000-litre concrete eggs and 225-litre French oak barrels with 4 prior years of use. The wine aged in these different containers for 10 months. The final blend comprises 34% from concrete eggs, 38% from untoasted foudres and 28% from used barrels. Once the blend was prepared, it spent 2 months in vat before being bottled in April 2020. Finally, the wine was bottle-aged for 6 months.

TASTING NOTES

Appearance:

Medium-intensity ruby.

Nose:

Great character and identity with upfront notes of local herbs like peppermint, paico and matico, followed by tart red fruit like cherries and raspberries, finishing with earthy notes reminiscent of grilled mushrooms.

Palate:

Juicy, with the red fruit coming through again; very fresh, with sharp, vibrant acidity revealing the effect of the granitic soil, along with a firm texture lending the wine strength and a long finish.

Pairing suggestion:

This wine pairs beautifully with spinach, ricotta and walnut cannelloni, pumpkin and lavender ravioli, mushroom risotto, mote (hulled wheat) casserole or sesame-seared tuna with pea purée.



ANALYSIS:

Alcohol: 12.5% pH: 3.62 RS: 0.4 g/L TA: 5.2 g/L (C4H6O6) Serving Temperature: 15°C