



# TAYU<sup>1865</sup>

2020



100% PINOT NOIR MALLECO VALLEY

## SOIL

These vineyards are the most coastal ones in the Malleco Valley and 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 PER HECTARE:

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 Buchahuico. The Mapuche, which means “people of the land”, have a connection to the earth that goes beyond what can be understood oenologically. 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, 115, 828 and massal material from Mulchén.

Clone 777: contributes perfume and a clear-cut fruit profile. It provides notes of sour red fruit like raspberries and cherries. The mouth is long, vibrant and firm.

Clone 115: contributes spicier notes and hints of white pepper and herbs, and lends the mouth breadth and weight but a shorter finish.

Clone 828: contributes earthy notes, mushrooms and black fruit and gives the palate structure and firm tannins.

Massal material: contributes black and red fruit and a creamy texture, filling the mid-palate.

## 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. It has a long, cold winter than extends through until the vines are in flower (December) along with abundant rainfall - up to 1,270mm per year. This is a blessing in Chile, which is currently suffering from significant drought. 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 2020 vintage is very special as two new families started producing fruit, so the wine is made from grapes from four

Mapuche families. In 2020, the temperatures were a little higher than those in 2018 and 2019. However, we succeeded in harvesting the fruit with similar degree days to previous years (DD=863), thereby ensuring the perfumed, intense and fresh character of Tayu. The grapes were hand-harvested by the families in the community into 15-kilo bins, beginning on 5 March with the first clone to ripen, clone 828, which is planted facing north, and finishing with the grapes of the new families on 13 March. The grapes were transported to the winery in a refrigerated truck. The objective was to pick grapes with 22.5° Brix in order to obtain alcohol levels of between 12.8% and 13.1%. Once at the winery, the clusters were selected on a sorting table. Most of the grapes were destemmed, but around 30% went into the tanks as whole clusters. The vinification took place in closed concrete and stainless steel tanks in order to bring out the aromatic and thiolic profile of this Pinot Noir. Once in the tanks, the grapes began a 3-day cold maceration at 8-10°C and continued with a gentle alcoholic fermentation at a controlled temperature of 24°C with very limited movement through pump-overs. Once the wine was dry, to avoid further extraction, it was immediately racked off into 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 11 months. The final blend consisted of 10% from untoasted foudres, 31% from used barrels, 7% from concrete vats and 52% from stainless steel tanks, achieving the objective of respecting the fresh and fruity profile of this wine. The wine was kept in vat for 2 months and then bottled in April 2021. Finally it was bottle-aged for 6 months.

## TASTING NOTES:

**Appearance:** Medium intensity burgundy colour.

**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, or sesame-seared tuna with pea purée.

## CHEMICAL ANALYSIS:

Alcohol: 12.5%. pH: 3,43 TA g/L : 5,6 RS (g/L): 0,9 Service temperature: 15 °C.

