



L E Y D A



PRODUCER PROFILE

Estate owned by: VSPT Wine Group
 Winemaker: Viviana Navarrete
 Total acreage under vine: 716
 Estate founded: 1997
 Winery production: 1,146,000 Bottles
 Region: Leyda Valley
 Country: Chile

Las Brisas Pinot Noir 2014

WINE DESCRIPTION

This 100% Pinot Noir wine comes from our vineyards located in the Leyda Valley, 14 kilometers from the Pacific Ocean. Due to its proximity to the sea, the Leyda Valley is a unique site for winemaking. The cool climate in spring and summer, a result of the maritime influence and summer breezes, make this an extraordinary area for the cultivation of grape varieties from Burgundy such as Chardonnay and Pinot Noir.

Las Brisas vineyard was planted in 1998, in a southwest oriented slope at Leyda Estate. Because of this exposure, the parcel receives slightly less sunlight and greater exposure to ocean breezes. Consequently, the ripening process occurs at a slower pace, contributing to the development of different and special flavors and aromas. The yield in this parcel was 7 tons per hectare.

WINE PRODUCTION

The grapes were harvested by hand on two dates between March 25th until April 5th at 23.8-24.0° Brix. The clusters were selected in sorting tables and de-stemmed, before a berry-by-selection of the grapes, followed by a gentle crushing of the selected fruit. The grapes were then chilled to 10°C for cold maceration during 4 days under anaerobic conditions prior to selected yeast inoculation. There is no pumping in any part of the process.

Alcoholic fermentation was carried out at 24°C for seven days, during which the cap was punched down three times per day, reducing to one time per day at the fifth day, in open stainless steel tanks. After fermenting to dryness, 30% of the wine was racked into first-, second-, and third-use French oak barrels for malolactic fermentation and aged there for 10 months. 70% of the wine was aged in stainless steel tanks in order to enhance the fruit character of the final blend.

TASTING NOTES

Bright, with a strong Pinot character, this wine displays spicy, subtle wild herb and earthy notes, a good minerality, and a sour red fruit profile of raspberries, cherries and blueberries. It is delicate, refined, and juicy on the palate, offering a lasting finish with lively acidity.

FOOD PAIRING

Pair with grilled mushrooms and grilled fatty fish such as salmon or tuna.

VINEYARD & PRODUCTION INFO

Vineyard name:	The Las Brisas vineyard in the Leyda Valley
Vineyard size:	30 acres
Soil composition:	Loamy clay and granite
Training method:	Spurred Cordon
Elevation:	330-500 feet
Vines/acre:	622
Yield/acre:	1.6 tons
Exposure:	Southwestern
Year vineyard planted:	1998
Harvest time:	March
First vintage of this wine:	2001
Bottles produced of this wine:	6,000

WINEMAKING & AGING

Varietal composition:	100% Pinot Noir
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	7 days
Fermentation temperature:	80-82 °F
Length of maceration:	12 days
Malolactic fermentation:	Yes
Type of aging container:	Barrels
Type of oak:	French
Length of aging before bottling:	10 months



ANALYTICAL DATA

Alcohol:	14.5 %
pH level:	3.5
Residual sugar:	2.4 g/L
Acidity:	3.6 g/L