



V I Ñ A
L E Y D A

CHARDONNAY LEYDA, LOT 5 - WILD YEASTS 2006 LEYDA VALLEY



ORIGIN

This 100% Chardonnay wine comes from Block N° 5, the coolest parcel of our vineyards located in the recently discovered Leyda Valley, 14 km from the Pacific Ocean.

Block N° 5 is managed in order to get the best quality grapes. The production is dropped down to just 1 Kg per plant, searching for rich concentration of flavours. Canopy management is done in order to protect the grapes from direct sun and then, together with the cool conditions, get a longer and slower ripening period. Even the lower yield, grapes ripe her 1 week after the rest of the vineyards.

WINEMAKING

The grapes were hand harvested during the mornings of the second week of April at 23 ° brix. They were carefully transported to the winery and underwent to a gentle whole cluster pressing. The juice was chilled down to 8 ° C and then gravity clarified.

Lot 5 stands for a selected lot, made using complete oxidative techniques (no SO₂ was added to the must) and left in French oak barrels for 10 months where it fermented naturally, with only the wild yeast strains present in the grapes. Non-inoculated fermentations begin with the relatively weak activity of the wild yeast populations. This co-fermentation process produces a wine with a diversity of flavours, bringing the fruit forward to balance the oak and providing a smooth and dense texture to the wine.

Battonage was carried out twice a week for 8 months. Only 10% of the wine underwent to malolactic fermentation searching for roundness and texture in the palate. The wine aged in French oak barrels for 10 months. 30 % of these barrels were new.

TASTING NOTES

Intense complexity of aromas. Ripe citric notes like tangerine, lemon and hazelnuts on the first layer. Notes of dry wheat and a subtle yeasty character at the back. Broad and dense palate, with a silk and creamy texture and a bright mineral acidity at the end. Excellent length with a light toasted aftertaste.

TECHNICAL NOTES

Acidity: 7.40 g/L
PH: 3.20
Residual Sugar: 4.17 g/L
Alcohol: 13.9 % by volume