



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

Single Vineyard Cahuil Pinot Noir 2011

WINE DESCRIPTION

The grapes were hand harvested in two moment pickings: first and second week of April. In the cellar, a first quality selection was made, selecting the best clusters in sorting stainless steel-vibrant table. After destemming, the berries were hand selected in a second sorting table, leaving the best quality fruit. The whole grapes were received in bins and then macerated at 46°F for 5 days in open stainless steel tanks in order to increase fruit and color. Fermentation occurred at 81-82°C for 6 days with a “punching down” regime of 4 times per day. Immediately after dryness the wine was racked into new and one year used French oak barrels for malolactic fermentation and aged for 10 months.

TASTING NOTES

A seductive Pinot Noir that captivates with its toasted notes and silky textured palate. Strong Pinot character, expressive, with red and black fruit such as cherries and plums. Soft smokiness, tobacco and spiciness, with mineral notes giving complexity to the final blend. On the palate, it is fruit concentrated, with velvety-creamy texture, soft and sweet tannins with long persistence finish.

FOOD PAIRING

Pair with duck cassoulet, beef bourguignon, or pork roast.

VINEYARD & PRODUCTION INFO

Vineyard name:	The Cahuil vineyard
Elevation:	330-500 feet
Yield/acre:	2.0 tons
Exposure:	Northeastern
Year vineyard planted:	1997
Harvest time:	April

WINEMAKING & AGING

Varietal composition:	100% Pinot Noir
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	6 days
Fermentation temperature:	81-82 °F
Maceration technique:	Punchdown
Length of maceration:	5 days
Type of aging container:	Barrels
Age of aging container:	New-One year
Type of oak:	French
Length of aging before bottling:	10 months

ANALYTICAL DATA

Alcohol:	14.5 %
pH level:	3.3
Residual sugar:	3.7 g/L
Acidity:	4.1 g/L

