



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

Leyda Lot 5 Chardonnay 2015

WINE DESCRIPTION

Lot5 comes from selected rows in Block N°5, the coolest parcel of our vineyards, located in the recently discovered Leyda Valley at 12 km from the Pacific Ocean.

Lot 5 is made from a selected area of only 1há, where the level of calcium carbonate in the soil profile is higher. The viticulture management is focused in obtaining the best quality grapes. The production is dropped down to just 1kg per plant, searching for rich concentration of flavors. 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.

WINE PRODUCTION

The grapes were hand harvested in small boxes of 18 kgs during the morning of April 3rd at 24° Brix. The grapes were then carefully selected in sorting tables and softly pressed as whole bunches at low pressure (0.8 bar) and without any SO2 protection, allowing for a high quality juice. The juice was chilled down to 8 °C for only 12 hours, and then fermented 100% in French oak.

This 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.

Bâttonage was carried out twice a week during the first months of aging and then decreasing to once a week. No malolactic fermentation was made in this wine in order to enhance the freshness and minerality of Leyda´s terroir. The wine aged in French oak barrels for 10 months, only 15 % of these barrels were new.

TASTING NOTES

Elegant and mineral, this Chardonnay has strong character and identity. It has semitropical fruit with ripe citrus, earthy, almonds and honey notes. In palate it is round and creamy, showing off excellent minerality, lively acidity and a lengthy finish.

FOOD PAIRING

An ideal companion for tuna or steak tartare, smoked salmon, sashimi and seafood pasta with cream sauce.

VINEYARD & PRODUCTION INFO

Production area/appellation:	Valle de San Antonio
Vineyard name:	El Granito
Vineyard size:	3 acres
Soil composition:	Clay and Stony and granite
Training method:	VSP
Yield/acre:	2500.0 tons
Exposure:	Southwestern
Year vineyard planted:	2010

WINEMAKING & AGING

Varietal composition:	100% Chardonnay
Fermentation container:	Barrels
Maceration technique:	Battonage
Type of aging container:	Barrels
Type of oak:	French
Length of aging before bottling:	10 months

