

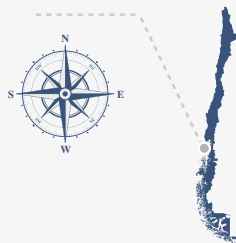


**LEYDA**  
COOL.COASTAL.CHILEAN.

**COASTAL VINEYARDS CAHUIL** 20

100% PINOT NOIR

In addition to representing their terroir, this line seeks to respect the fruit and identity of each variety, giving origin to expressive wines, that are direct, fresh and juicy.



**D.O. LEYDA VALLEY**

Valle de Leyda - El Maitén



*After an extensive search, we found an exceptional place in the coastal valley of Leyda, just 12km from the Pacific Ocean, where we make wines with identity. We are pioneers and experts in the Leyda Valley, an exclusive cool-climate terroir with just 2,000 hectares.*

*This Single Vineyard wine is called “Cahuil”, which in Mapudungún means “the place of seagulls”.*

**CLONE**

828, 115 and massal.

**Clone 828:** this provides earthy and mushroom notes, tension and a long finish.

**Clone 115:** this clone contributes thiols, tart red fruit like raspberries and a fresh palate with medium body.

**CLIMATE**

The cool weather in spring and summer due to the maritime influence and the sea breezes that are cooled by the cold Humboldt Current, makes this an ideal place for growing Burgundian varieties like Pinot Noir and Chardonnay.

The 2020 season had notably higher temperatures than usual, especially in January and February. This brought forward veraison and ripening. However, March was cool and cloudy, slowing down the sugar accumulation in the grapes. The 2020 harvest was 14 days earlier than usual, and we began harvesting these grapes on 23 February.

**WINEMAKING**

The grapes were manually harvested during the final week of February when they reached 22.5°–23° Brix. In the winery, the grapes from each different polygon and plot were processed separately, starting with a cluster selection to ensure the quality of the grapes. The grapes were carefully destemmed and 25% whole

clusters were included to provide structure, minerality and elegance to the wine. The grapes underwent a cold maceration at 10°C for 2–3 days seeking just a small amount of extraction. Then the alcoholic fermentation took place with 100% native yeasts. The grapes were fermented in open tanks and closed stainless steel vats. During the 12-day fermentation, gentle punch-downs (3–4 times a day) were used and the temperature was kept at 24°C–25°C. Once the wine was dry, it was racked into 225-litre barrels, untoasted 2,000-litre foudres and concrete vats to undergo malolactic fermentation and 10 months' ageing prior to bottling. The final blend consisted of 46% from concrete vats, 31% from used barrels (with 1–6 years of use) and 23% from untoasted foudres, in order to balance the structure, texture and fruit intensity in the final wine.

**YIELD**

1,5 kg plant.

**SOIL**

This wine comes from the “El Maitén” vineyard, planted in 2008 in the Leyda Valley, just 12km from the Pacific Ocean. This wine is the result of an in-depth soil study that seeks to make wines that reflect place, that speak of the soil and climate of Leyda. Cahuil 2020 comes from a selection of 4 polygons with granitoid soils (a mix of granite with silt). The granite adds vibrancy to the mouth. Meanwhile, the silt has a chalky texture, which it lends to the mouth.

**TASTING NOTES:**

**Appearance:** Medium-intensity ruby.

**Nose:** This is an elegant wine with tart red fruit notes like cherries and raspberries, along with spices, such as white pepper and herbs. In the background are earthy notes and a smoky hint.

**Palate:** In the mouth, the creamy texture and firm structure are nicely balanced and accompanied by fresh red fruit flavours that add juiciness.

**PAIRING SUGGESTION:**

Ideal with:  
Barbecued octopus with puréed avocado.  
Ricotta and salmon-stuffed pasta with a prawn sauce.



**SERVING TEMPERATURE:**

10°–12° C.

**CHEMICAL ANALYSIS:**

Alcohol: 12,5%.

pH: 3,47

Total Acidity g/L (C4H6O6): 5,4

Residual sugar (g/L): 1,0