

GRAN RESERVA PINOT NOIR

Sibaris

ORIGIN

Lomas de Leyda Estate Leyda Valley

VINEYARDS

Soil: The soil is of granitic origin and contains varying amounts of clay. The vineyards are situated on gentle slopes with differing levels of exposure.

Climate: The Pacific Ocean has a significant influence, as the vineyard is just 13 km in a direct line from the sea. During the ripening period, the mornings are damp and windy and the afternoons and evenings are cool with moderate maximum temperatures. This helps ensure slow ripening, safeguarding the fruit's aromas and flavours and the resulting wines are particularly fresh. Rainfall in the Leyda valley averages 250 mm.

WINEMAKING

Reception: The grapes were hand-harvested into 12-kilo bins. The clusters and individual grapes were sorted on selection tables. The grapes were then gravity-fed into the vat where the fermentation was to take place. The grapes were destemmed and gently crushed and then underwent a cold pre-fermentative maceration at 7°C for 3 to 5 days.



Fermentation: The temperature was increased to 15°C and selected yeasts were injected into the must to provoke fermentation at a temperature of between 24°C and 26°C for a period of 5 - 7 days. Punching down and smooth pump-overs were used each day to gently submerge the skins in the fermenting juice in order to extract colour and volume. Once the alcoholic fermentation was complete, a post-fermentative maceration took place for a period of between 3 and 10 days. Then the wine was matured in oak barrels for 10 months prior to being blended.

TASTING NOTES

This cool climate Pinot Noir is from our Lomas de Leyda Estate in the Leyda Valley. It was made using grapes which were harvested early, when they were at optimum ripeness. This is an elegant wine, ruby-coloured with medium intensity. The aromas are bursting by red fruit, morello cherries, strawberries and fresh herbs. On the palate it reveals morello cherries and pomegranate complemented by gentle tannins and fine oak. Fresh, elegant and persistent on the finish. This wine pairs well with red and white meat, pasta, fish and soft cheese.

WINEMAKER

Pilar Díaz

