

PINOT NOIR D.O. VALLE DE LEYDA 2025

At Los Vascos, generation after generation, we dedicate ourselves to caring for our vineyards and orchards, preserving our unique ecosystem. We are committed to our land and to the well-being of our rural community. Together, we cultivate to sow the future.



VINEYARD ATTRIBUTES

Appellation : San Antonio, Chile
The vineyard is nestled in Leyda, one of Chile's burgeoning wine regions within the San Antonio Valley. Located to the west of the Coastal Range, the vineyard is positioned 11 km from the Pacific Ocean and 6 km from the Maipo River. Cloudy mornings and the cooling Humboldt Current moderate summer temperatures, keeping them below 24°C. This optimal climate allows for gradual grape maturation, resulting in wines with crisp acidity.

Terroir : The plot is located on a hilltop, characterized by a soil made of a clayey first horizon of fluvial origin and a second horizon of limon-sandy soil of granitic origin. The presence of active calcium carbonate between these horizons imparts a distinctive tension and texture to the wine.

VINTAGE SUMMARY

A rainy and cold winter gave way to a spring with typical conditions. The start of summer was rather warm, leading to a very rapid development of short-cycle grape varieties such as Chardonnay and Sauvignon Blanc. After a few heatwaves, the summer began with below-average temperatures. The season ended with a moderate, average autumn. A year we expected to be hot, but which ultimately turned out to be rather balanced.

WINE MAKING SCHEME

The grapes are hand-harvested and start being processed during the morning. They are placed in open vats after careful sorting and destemming, with 10% kept as whole bunch. The fermentation temperature does not exceed 25°C. No pumping over is performed; extraction is carried out only through gentle manual punch down. Maceration lasts around 15 days. Subsequently, the wine is racked and malolactic fermentation takes place. Once completed, the wine is transferred to cement tanks and 30% goes into first and second-use barrels of 400 and 500 L, specifically toasted for this variety, where it will undergo aging for 12 months.

TASTING NOTES

Deep ruby colour.
The nose is highly expressive, marked by notes of fresh fruit such as raspberry, plum and sour cherry, along with floral hints of hibiscus. It also shows more classic varietal nuances of undergrowth, as well as oak ageing notes of bay leaf and tobacco.
On the palate, the wine is fresh, with good volume and well-structured tannins, revealing good ageing potential.

TECHNICAL INFORMATION

Varietals : Pinot Noir 100%
Alcohol content : 13 % vol.
pH : 3,44
Total acidity : 3,64 g/l