

AILA

PINOT NOIR 2014

LEYDA VALLEY

"In the Mapuche dialect, Aila is a sacred word meaning nine. In an effort to provide balance to the universe and honor the local Mapuche legacy, the Aila vineyard was planted nine miles from the coast and divided into nine blocks of nine rows each. The resulting wine was the reward of those efforts and used to celebrate harmony".

DENOMINATION OF ORIGIN

Leyda - located 62 miles west of Santiago, this area is the closest to the Pacific ocean and exposed to its cool maritime conditions. Vines bedeck the rolling hillsides fully exposed to saline breezes and sandy soils, producing grapes with great acidity and distinctive minerality.

VINTAGE

In this 2014 vintage, the spring was cold and rainy with frosts that reduced fruit set and lowered the natural yields. The hot, dry weather during the summer and fall resulted in a healthy, ripe, and concentrated production and enabled us to begin harvesting earlier than usual with exceptional grapes that will deliver concentrated wines full of flavor.

VINIFICATION

The grapes were crushed and fermented in small 1,000-liter open-topped tanks for 5 days at 68 F (20 C) with gentle daily punch downs. After the malolactic fermentation, part of the wine was barrel aged for 6 months. The finished wine was fined and carefully bottled to preserve all of its potential and complexity.

VARIETY

100% Pinot Noir, hand picked in early March.

VINEYARD YIELDS

3.3 t / acre - 8 t / ha

AGING

6 months in French and American oak barrels (20% of the blend).

SERVICE TEMPERATURE

57 F (14 C)

BASIC ANALYSIS

Alcohol: 13%

pH: 3.33

Total Acidity (H₂SO₄): 3.60 g/L

Volatile Acidity (C₂H₄O₂): 0.40 g/L

Residual Sugar: 2.3 g/L

WINEMAKER'S NOTES

COLOR : Red with violets hues.

AROMA : Raspberries and strawberries are revealed intensely in the nose with notes of toast, sweet vanilla and a touch of cinnamon.

PALATE : Pleasing and refreshing acidity with a good balance and structure. Long and lingering finish.

GASTRONOMY : A versatile wine. It goes well with chicken, pork, roast beef and vegetarian dishes. Great with mushroom risotto and smooth-creamy cheeses.

