

Chardonnay

LOT 5 - WILD YEASTS

Leyda is a recently discovered area, located 12 km from the Pacific Ocean. Its proximity to the sea and the cool conditions of spring and summer make it an ideal spot for the development of Chardonnay. Lot 5, represents a natural concept in winemaking as some barrels were left untouched to ferment spontaneously, with only the wild strains of yeast coming from the vineyard. The result is a unique and complex wine, that shows the character of the site and has a great diversity of flavours and layers, together with a smooth texture and a bright and mineral acidity. 1325 bottles made.

Produced and Bottled by Viña Leyda S.A.
Imported by HPA 244, Holland

Bottle Nº _____

www.leyda.cl



Contain Sulphites



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