



TAYU¹⁸⁶⁵

2018 
100% PINOT NOIR, MALLECO VALLEY

ORIGEN

The Buchahueico property is in the foothills of the Nahuelbuta mountains in the Purén area of the Malleco Valley in the Araucanía region. It is divided into two 2.5- hectare vineyards each on gently sloping land, with north-west and south exposure. They have very old, red-coloured soils of granitic origin with a clay-loam texture and abundant quartz and granite. These are acidic soils (pH 5.2-5.5), and this needs to be corrected with agricultural lime to make them neutral. These soils lend the wine vibrant acidity.



Tayu is brought to us from the southern Chilean region of Malleco, elaborated by indigenous Chilean families in the community of Buchahueico. The Mapuche, which means “people of the land”, have a connection to the earth that goes beyond what can be understood enologically. They have worked together with San Pedro’s winemakers, to harness their intimate knowledge of the soils and craft a Pinot Noir that truly expresses origin. Tayu, which means “ours” in Mapudungun, is the proud result of this special winemaking endeavor... presenting a new understanding of the variety, based on a traditional approach to nature, which values family and respect above all. And when you drink this Pinot Noir, you too become a part of this community.

CLONE:

Three “Dijon” clones were used: clone 115, which lends the wines spicy and herbal notes; clone 777, which provides fresh red fruit and floral notes; and clone 828, which contributes notes of black fruit, earthy aromas and structure in the mouth.

CLIMATE:

The area has historically had moderate temperatures, which range from a winter average of 4.2°C to 27.8°C in summer. This is due to the proximity to the Pacific Ocean, along with the microclimate of the Nahuelbuta mountains and the latitude (38° South). January and February 2018 were cool and then March was foggy. These conditions meant that the grapes ripened slowly, 20 days later than other regions planted with the same selection of clones. This meant the wine was an intense colour and had very fresh aromas and juicy flavours with high natural acidity and low alcohol levels. However, this

is an area with a high level of rain - 1,276mm per year -, which increases the risk of frost and in 2018 we recorded 10 frost events.

WINEMAKING:

We carried out 6 separate vinifications according to the vineyard exposure and the clonal material of the vines. The clusters were hand-harvested into 13-kg trays, starting on 22 March with clone 828 and ending in 8 April with clone 777. The grapes were transported to the winery at night by refrigerated trucks at a temperature of 5°C. They were immediately manually selected and destemmed. 15% of them went into concrete eggs, while the remaining 85% were put into 5,000-litre stainless steel tanks. 15% of all the grapes underwent whole cluster fermentation. The must was macerated in a reductive environment for 3 days at 10°C. Then the alcoholic fermentation took place with native yeasts at temperatures of between 24°C and 26°C with gentle daily pump-overs in order to delicately extract tannins and anthocyanins, while respecting the terroir expression. Then the wine was racked off for ageing: 40% into 2000-litre untoasted French oak foudres, 15% into concrete eggs and 45% into used French oak barrels, where the malolactic fermentation occurred spontaneously. Finally, the wine was aged for 11 months. The final blend was made in February 2019.

TASTING NOTES

Appearance: Intense ruby red.

Nose: The nose reveals notes of fresh red fruit, like cherries, along with spicy and herbal notes, like Chilean wild herbs paico and boldo, as well as peppermint.

Palate: This is a very fresh wine with a tense structure, revealing the effect of the granitic soil. It has vibrant acidity, that persists through the long finish.

ANALYSIS:

Alcohol: 12.5% **pH:** 3.52 **RS:** 0.8 g/L **TA:** 5.24 g/L (C4H6O6) **Serving Temperature:** 14°C

