



## T.H. Pinot Noir (Leyda)

Country: Chile Region: San Antonio Valley

Type: Red Varietal: Pinot Noir

Format: 6 x 750ml

BC AB SK MB

+759589 +753623

Speculative Open

## **TASTING NOTES**

Colour: Dark, cherry red.

Aroma: The nose is complex and delicate, revealing aromas of fresh cherries and

red plums, together with notes of smoke and spice.

Taste: Fresh and elegant, with searing, vertical acidity and is notable for its famed

mid-palate. Well-balanced with long finish.

Food: Pair with classically prepared Spring lamb, mushroom risotto or roasted

turkey.

## **AWARDS & ACCOLADES**

 $2021 \sim 91$  Points. "A hint of vanilla and white pepper to the red cherries and raspberries on the nose. A juicy pinot here with a hint of salinity on the round, medium-bodied palate. Generous but not obviously sweet-sour. Tannins are soft and supple. Drink now." - James Suckling, Feb/2023

 $2021 \sim 91$  Points. "The 2021 T.H. Pinot Noir Leyda is varietal and a bit creamy after spending 10 months in barrels, 10% of them new. It was produced with the grapes from a 2.97-hectare plot of vines planted 14 kilometers from the Pacific Ocean on clay and granite soils. It's a wine marked by the granite— after all, it's part of the T.H. (Terroir Hunter) range. Cropped from a cool place in a cool vintage, it has contained ripeness, 13.6% alcohol and a medium-bodied palate with varietal flavors of red fruit and a spicy touch, textured and clean. 30,000 bottles produced. It was bottled in April 2022." - Robert Parker's Wine Advocate, Apr/2023

## **OTHER INFO**

T.H. stands for Terroir Hunter. The grapes were sourced from a selected 2.97-hectare plot in the Leyda appellation, the well-known southern sub-region of San Antonio, 14 kilometres from the Pacific Ocean. Cooled by the South Pacific breezes and coastal summer fog that often lasts until mid day, the Leyda Valley climate extends the growing season, as its average summer maximum temperatures rarely exceed 25C, ensuring slow ripening and the development of intense, fresh flavours and aromas. Located to the west of the coastal mountain range, the soils of the Leyda Valley developed directly from the granite rock on the coastal batholith formed 200 million years ago during the Jurassic period.

