

G.D.VAJRA

BAROLO

LANGHE

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

FREISA KYÈ® 2015



“ Kyè: the sun or the moon? To us, this is the seduction of Freisa, a wild, untamed grape. ”

Milena & Aldo Vaira

DESCRIPTION: In 2004, Freisa was discovered to be the closest relative to Nebbiolo, thus explaining the deep bond this variety has with Piemonte and its people. With a noble profile and similar characteristics to the Nebbiolo, we have been bottling a dry Langhe DOC Freisa ever since 1989. Kyè means ‘who is?’ and represents the surprise for this indigenous and forgotten grape.

VARIETY: 100% Freisa.

VINEYARD AND TERROIR: Estate vineyards, the oldest located in San Ponzio, on the lower west border of Bricco delle Viole. This is the closest vineyard to the winery, and a selezione massale planted by Aldo in 1980.

GROWING: In 1971, Aldo Vaira was one of the earliest adopters of organic farming in Piemonte. Vineyards have been nurtured and soil preserved by grassing and cover crop for almost 50 years now. With an incredible ratio of manual work per hectare, farming at Vajra is a labor of love and “recipe-free” attention. Intense research is also placed into monitoring and improving the biodiversity of both flora and fauna not just in the vineyards, but also in the winery fields and forests. The winery is sustainably certified (UNI EN 11233:2009) and will be again fully organic certified since 2019.

VINTAGE: 2015 is a thrilling vintage of rich yet vibrant wines. Winter was very snowy and mild temperatures since the month of February lead to an early bud break. By flowering, which took place in the middle of May, the season was about 10 days ahead of norm. More rain fell between end of May and early June and this was a great help for the vines to overcome a very hot month of July. 2015 was a kind vintage with very healthy fruit and the loss of production is mainly due to sporadic, yet very brutal hailstorms (starting May 8th) as well as attributed to the summer heat. Harvest was slightly anticipated and fruit quality great across the board, from the white varietals to Dolcetto, Barbera and Nebbiolo.

HARVEST AND WINEMAKING: Freisa is one of the latest varietals to be picked, due to its ripening pattern. Grapes are sorted manually three times: directly on the vine, as whole clusters on the sorting tables, and lastly as single berries after destemming. Fermentation lasts around 15 to 25 days in vertical vats, and is followed by spontaneous malolactic fermentation.

AGING: 2015 Langhe DOC Freisa Kyè aged for 26 months, mostly in large oak casks, and was bottled on March 13th 2018.

TASTING NOTES: 2015 Langhe DOC Freisa Kyè displays a beautiful, translucent garnet color. The aromatics are a combination of redcurrant and wild mountain berries, layered with a touch of sweet spices, fresh leather, and candied japonica prune. The mouth is juicy, succulent, with lots -yet never hefty- tannins. There is a beautiful structure in this vintage and a lovely, lovely finish.

Kyè

Azienda Agricola G.D. Vajra

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