



LEYDA
COOL.COASTAL.CHILEAN.

Rosé

100% PINOT NOIR

20

23

In addition to representing their terroir, this line seeks to respect the fruit and identity of each variety, giving origin to expressive wines, that are direct, fresh and juicy.



TASTING NOTES:

Appearance: pale pink.

Nose: Upfront aromas of tart red fruit like raspberries, cherries and strawberries, along with citrus notes and soft herbal hints.

Palate: Floral and herbaceous, with fruity notes in the background such as tart cherries and citrus. The essence of Pinot Noir shines through in this rosé.

CHEMICAL ANALYSIS:

Alcohol: 12,5%

pH: 3,25

Total Acidity g/L (C4H6O6): 7,11

Residual sugar (g/L): 1,7



D.O. LEYDA VALLEY

Valle de Leyda - El Maitén



After an extensive search, we found an exceptional place in the coastal valley of Leyda, between 4-12 km from the Pacific Ocean, where we make wines with identity. We are pioneers and experts in the Leyda Valley, a small high-quality region focussed on cool-climate wines.

Leyda Rosé is made from Pinot Noir, one of our valley's most emblematic varieties. This is an expressive, fresh and juicy wine that stands out because of its expression and character, which have clear cool-climate Pinot Noir typicity.

CLONE

Massal Selection.

CLIMATE

The 2023 began with a rainier winter than previous years, which allowed for soils with good moisture, uniform budding, and canopies with good vigor. Then, spring was cold and humid, posing challenges for viticulture. This meant the need to be highly attentive to canopy management and the application of certain natural products to prevent fungal diseases. Maturation started slowly and steadily; it was challenging for the grapes to ripen and reach the desired Brix levels. Therefore, it was a season that yielded wines with a fresh profile, high aromatic intensity, vibrant palates, and high acidity. Overall, it was a harvest delayed by 12 to 14 days compared to the previous year, with the harvest starting on March 10th.

WINEMAKING

The grapes were hand-harvested during the 11th March. The grapes were whole-cluster pressed in a pneumatic press (without being destemmed) at low pressure (0.6 bar), to avoid extracting phenols and to obtain a pale pink colour. The colour and pH of the juice were monitored to determine when to make the press cut. The entire process was reductive, protecting the colour and

aromas of the juice. The juice was settled using pectic enzymes until it reached 100-120 NTU. Then it underwent alcoholic fermentation in stainless steel tanks at low temperatures (13.5°C-14.0°C). The fermentation lasted 16-17 days. Once fermented to dryness, the wine was racked off its coarse lees, leaving just the fine lees. Then all of the wine was aged in stainless steel for 7 months with weekly punch-downs to generate a creamy texture in the mouth.

YIELD

10,000 to 12,000 kg/ha

SOIL

This Rosé is one of the five Pinot Noir wines we make at Viña Leyda. It is made from grapes from our "El Maitén" vineyard, which was planted in 2008 in the heart of the Leyda Valley, just 12km from the Pacific Ocean and from "El Granito" vineyard, which was planted in 2010 and is situated just 4 km from the sea. The strong maritime influence makes this a terroir with unique characteristics for viticulture and making fresh, aromatic wines. The plots selected for this Rosé are managed with this style of wine in mind. The canopies are kept dense but with good air circulation, and the clusters are protected from direct light so as to obtain grapes that are crunchy and without dehydration. The plots are planted on slopes in the Coastal Mountain Range and so the exposure varies, some face north-east, others north-west or south; and they are harvested on different dates. The soil is mainly red clay, which lends creaminess to the palate, and to a lesser extent, granitic, which provides juiciness and vibrancy to the mouth.

PAIRING SUGGESTION:

Ideal with:
Stuffed mushrooms with goat cheese and chives, Brie cheese with pears, Antipasto with fruits (mango, peach), Salmon and avocado tartare, Fish stews, Cheeses such as mozzarella and camembert.



SERVING TEMPERATURE:

10-12 °C.

