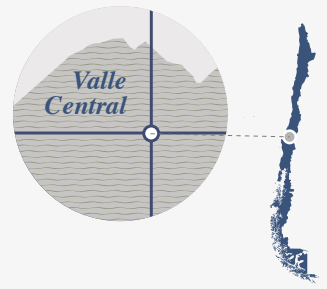




**LEYDA**  
COOL.COASTAL.CHILEAN.



D.O. VALLE CENTRAL  
Chile



**RESERVA**  
CARMENÈRE

20  
22

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.



*After an extensive search, we found an exceptional place in the coastal valley of Leyda, just 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.*

*The Reserva wines represent of each terroir and always aim to respect the fruit and identity of each variety. These wines are expressive, direct, fresh and juicy. It is a fresh, pure and honest wine that shows clear varietal typicity.*

## CLIMATE

The weather during the 2022 growing season was generally stable, with adequate rainfall and moderate temperatures. These conditions were ideal for grape cultivation, allowing for healthy vine growth and optimal ripening.

## WINEMAKING

The fermentation took place in stainless steel tanks at a temperature of up to 26 °C and lasted between 7 and 10 days. Daily pump-overs took place to facilitate the extraction of tannins and anthocyanins. 60% of the wine was aged in contact with French oak for 10 months. The rest of the wine was kept in stainless steel tanks to retain the fresh and fruity component. After the wines had matured, the final blend was made.



## TASTING NOTES:

**Appearance:** Ruby with violet hues.

**Nose:** Intense, young, fruity aroma with upfront notes of black cherries, intermingled with spicy, herbal notes and a subtle note of truffle.

**Palate:** Reveals notes of black cherry and spices like cinnamon. The wine is medium-bodied with elegant, rounded tannins. It has a pleasant finish.

## PAIRING SUGGESTION:

Ideal with:  
Pasta Dishes, Pulses and Lamb.



## SERVING TEMPERATURE:

17 °C.

## CHEMICAL ANALYSIS:

Alcohol: 13,3%

pH: 3,71

Total Acidity g/L (C4H6O6): 4,5

Residual sugar (g/L): 3,47