



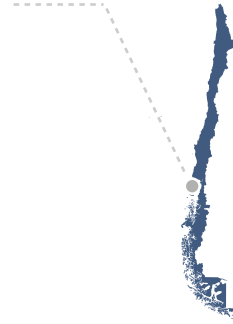
LEYDA
COOL.COASTAL.CHILEAN.

RESERVA | 2019

CARMENÈRE

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.

D.O CENTRAL VALLEY



WINEMAKING

Once the grapes reached the winery, they were destemmed, put into stainless steel tanks and inoculated with selected yeasts. The alcoholic fermentation took place at temperatures of between 24°C and 28°C. Daily pump-overs were used to extract colour and tannins, becoming less intense as the fermentation advanced. Once the fermentation had finished, a percentage of the wine was aged in contact with oak to add body and complexity, while the rest of the wine was kept in stainless steel tanks to retain the fruity component in the final blend.



PAIRING SUGGESTION:

Ideal with spicy food and mature cheese.



SERVING TEMPERATURE:
16°C - 17°C.

TASTING NOTES:

Appearance: Ruby colour.

Nose: Dominated by aromas of black fruit, like berries and the spicy notes typical of this variety.

Palate: Medium body, silky-smooth tannins and a long finish.

CHEMICAL ANALYSIS:

Alcohol :13,2%.

pH: 3.64.

Total acidity g/L (C4H6O6): 4.41.

Residual sugar (g/L): 3.2