



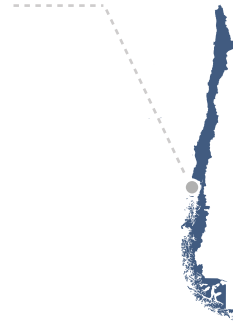
LEYDA
COOL.COASTAL.CHILEAN.

RESERVA | 2018

CABERNET SAUVIGNON

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

When the grapes reached the winery, they were destemmed, put into stainless steel tanks and inoculated with selected yeasts to start the alcoholic fermentation. This 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, 100% of the wine was aged in contact with oak to provide body and complexity.



PAIRING SUGGESTION:

Ideal with roast red meat, like lamb, duck or game and semi-hard cheese.



SERVING TEMPERATURE:
15°C - 18°C.

TASTING NOTES:

Appearance: Bright ruby red.

Nose: Aromas of ripe red fruit like strawberries and cherries. It also reveals some notes of pepper, black tea and hints of vainilla.

Palate: This is an easy to drink wine with good acidity and great structure, smooth tannins and a pleasant finish.

CHEMICAL ANALYSIS:

Alcohol :13,5%.

pH: 3.65.

Total acidity g/L (C4H6O6): 4.8.

Residual sugar (g/L): 2.9