



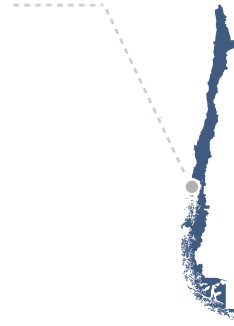
LEYDA
COOL.COASTAL.CHILEAN.

RESERVA | 2018

MERLOT

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 fermented in stainless steel tanks with a traditional extraction regime, although at a slightly lower temperature than normal, with a gentle maceration for around 2 weeks. Finally, the wine was aged in barrels, with a percentage being matured in the tanks.



PAIRING SUGGESTION:

Ideal with oily fish and pasta dishes.



SERVING TEMPERATURE:
16°C - 18°C.

TASTING NOTES:

Appearance: Deep ruby colour.

Nose: Notable aromas of fresh figs with ripe strawberries and spices like pepper, bay leaf and soft hints of caramel.

Palate: Smooth, with good body and plenty of tannins that are velvety and sweet.

CHEMICAL ANALYSIS:

Alcohol :13.4%.

pH: 3.62.

Total acidity g/L (C4H6O6): 5.06.

Residual sugar (g/L): 3.40