



LEYDA
COOL.COASTAL.CHILEAN.

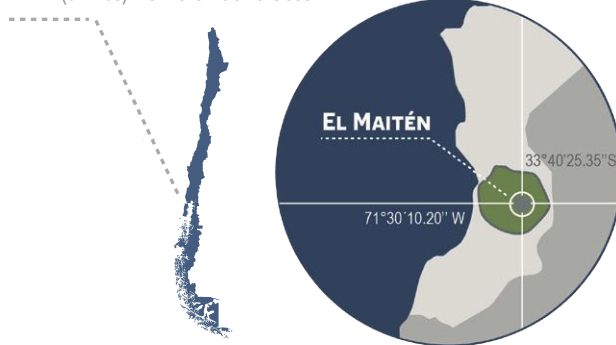
LEYDA ROSÉ | 2019

100% PINOT NOIR

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 LEYDA VALLEY

El Maitén
12 km (8 miles) from the Pacific Ocean.



ORIGIN

After an extensive search, we found an exceptional place in the coastal valley of Leyda, just 4km from the Pacific Ocean, where we make fresh wines with identity. We are pioneers and experts in the Leyda Valley, an exclusive cool coastal valley with just 2,000 hectares. 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 clearly reflect the typicity of cool-climate Pinot Noir.

CLONE

Massal selection

WINEMAKING

The grapes were hand-harvested between 5 and 15 March. The main objective was to obtain clusters of firm, crunchy berries, so as to achieve an aromatic profile of fresh red and citrus fruit. The grapes were whole-cluster pressed in a pneumatic press (without being destemmed) at low pressure (0.6 bar), in order to avoid

extracting phenols and to obtain a pale pink colour. During this stage, it is important to keep the juice with the skins just long to extract the required amount of colour and pH before draining it to stainless steel tanks ready to start the alcoholic fermentation. The entire process is 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 the alcoholic fermentation for 16-17 days in stainless steel tanks kept at low temperatures (13.5°C-14.0°C). 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.

CLIMATE

The cool weather during spring and summer with low temperatures, constant sea breezes and abundant fog, mean that the grapes ripen slowly, so this is an ideal terroir for growing white varieties and Pinot Noir. The 2019 season in Leyda was marked by higher than usual temperatures in January but February and March were foggy months with cooler temperatures. However, the harvest this year was a little earlier than usual, retaining the tart red fruit profile and herbaceous notes.

The 2019 vintage has produced wines that are creamy and juicy in the mouth.

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. The plots are planted on the slopes of 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 soils in the different plots have granite at depth, which lends the mouth vibrancy, and red clay in the upper layers, which results in silky wines with a creamy texture in the mouth.



PAIRING SUGGESTION:

Ideal with prawns prepared in any way. It also pairs very well with goat's cheese.



TASTING NOTES:

Appearance: Pale salmon.

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

Palate: fresh red fruit flavour with a creamy texture accompanied by an enveloping citric acidity that adds length to the finish. The main attribute is a firm palate with good weight and texture.



SERVING TEMPERATURE:
10°C - 12°C.

CHEMICAL ANALYSIS:

Alcohol :13,5%.

pH: 3.10.

Total Acidity g/L (C4H6O6): 6.97.

Residual Sugar (g/L): 2.1