



LEYDA
COOL.COASTAL.CHILEAN.

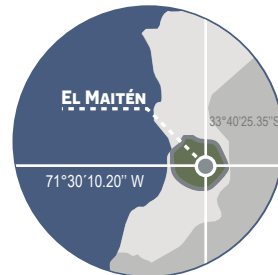
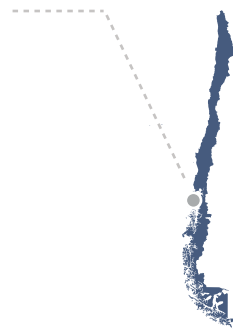
RESERVA | 2020

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

Leyda Valley - El Maitén



STORYTELLING

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.

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 have clear cool-climate Pinot Noir typicity.

WINEMAKING

The grapes were hand-harvested into bins during 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), to avoid extracting phenols and to obtain a pale pink colour. The colour and pH of the juice were monitored to determine when to make the press cut. The entire process was 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 alcoholic fermentation in stainless steel tanks at low temperatures (13.5°C-14.0°C). The fermentation lasted 16-17 days. 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 constant sea breezes and abundant fog mean that the grapes ripen slowly, so this is an ideal terroir for growing white varieties and cool-climate reds like Pinot Noir.

There were higher than usual temperatures in 2020,

especially in January and February, but they gave way to cloudy conditions in March, which slowed down ripening slightly, delaying Brix accumulation. The 2020 harvest was generally 14 days earlier than usual, and the grapes for this Rosé Pinot Noir were picked in the second and third weeks of March. This vintage produced creamy, firm-structured and concentrated wines.

CLONE

Massal.

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 proximity of this vineyard to the sea makes it a place with unique characteristics for viticulture and making fresh, aromatic wines. The plots selected for this Rosé are managed to this end; the canopies are kept thick but with good air circulation, and the clusters are protected from direct light so as to obtain grapes that are crunchy and without dehydration. The plots are planted on slopes in 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 soil is mainly red clay, which lends a creaminess to the palate, and to a lesser extent, granitic, which provides juiciness and vibrancy to the mouth.



PAIRING SUGGESTION:

Ideal with prawns prepared in any way, as well as goat's cheese.



TASTING NOTES:

Appearance: Pale salmon pink.

Nose: Upfront 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 sweet and 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° - 12°C.

CHEMICAL ANALYSIS:

Alcohol :13.0%.

pH: 3.12.

Total Acidity g/L (C4H6O6): 7.02.

Residual Sugar (g/L): 0.9.