



**LEYDA**  
COOL.COASTAL.CHILEAN.

**ROSÉ** 20  
100% PINOT NOIR 21

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**

Valle de Leyda - El Granito



*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.*

**CLONE**

Massal Selection.

**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.

The 2021 season was extremely cold with very low temperatures, well below the historic average. This led to slow ripening and it was a challenge to reach the desired level of Brix. Furthermore, in late January we had 52mm of rain, which affected the early-cycle varieties. This was generally a cool, damp and rather challenging vintage and significant viticultural work was needed to combat the pressure posed by the damp conditions.

This cool, cloudy season gave us aromatic rosé wines of great intensity with low levels of alcohol and crisp acidity. The 2021 harvest was generally 3 weeks later than usual, and these grapes began to be harvested on 2 March.

**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.

**YIELD**

10.000 to 12.000 kg/ha.

**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 and from "El Granito" vineyard, which was planted in 2010 and is situated just 4 km from the sea. The strong maritime influence makes this a terroir with unique characteristics for viticulture and making fresh, aromatic wines. The plots selected for this Rosé are managed with this style of wine in mind. The canopies are kept dense 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.

**TASTING NOTES:**

**Appearance:** Pale 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.

**PAIRING SUGGESTION:**

Ideal with:  
Mushrooms stuffed with goat's cheese and chives.  
Brie with pears.



**SERVING TEMPERATURE:**

10–12° C.

**CHEMICAL ANALYSIS:**

Alcohol: 12,5%

pH: 3,26

Total Acidity g/L (C4H6O6): 8,3

Residual sugar (g/L): 1,8