



L E Y D A



PRODUCER PROFILE

Estate owned by: VSPT Wine Group
Winemaker: Viviana Navarrete
Total acreage under vine: 716
Estate founded: 1997
Winery production: 1,146,000 Bottles
Region: Leyda Valley
Country: Chile

Leyda Pinot Noir Rosé 2018

WINE DESCRIPTION

The wine comes from the selection of different blocks planted with different exposures due to the rolling hill topography of the Leyda Valley. The viticultural management is made in order to get controlled yield production (12 ton/ha) and ensuring clusters protection from direct sunlight, keeping fruit intensity and the freshness of avors.

ABOUT THE VINEYARD

The grapes were hand harvested in different picking moments in 500 kg bins, starting the first week of March, being the Pinot Noir the first variety to be harvested in the valley. In the cellar the clusters were gently pressed in pneumatic press as whole clusters avoiding colour and phenolic extraction. Color intensity and pH was checked during the pressing moment with the target of obtaining a light pink colour. The juice was then clarified with pectolitic enzymes up to 100-120 NTU. The alcoholic fermentation was made 100% in stainless steel tank at low temperatures (13,5°C) finishing at 17°C during 17-18 days.

WINE PRODUCTION

Fermentation took place over 16 to 17 days in stainless steel tanks at low temperatures (13.5°C - 14°C), using different yeasts according to each clone in order to bring out their best fruit profiles. Once dry, the gross lees were removed, leaving the fine lees and wine to age 100% in stainless steel tanks for seven months, working the lees weekly to obtain creaminess in mouth.

TASTING NOTES

This expressive Rosé clearly demonstrates the tipicity of cold-climate Pinot Noir, with acidic red fruit aromas such as raspberry, cherry and strawberry, along with citric and soft herbal notes. The palate shows fresh red fruit once again, with a sweet, creamy texture and fresh, crisp acidity that lengthens the finish.

FOOD PAIRING

A perfect compliment to light salads, crab, shrimp or goat cheese.

VINEYARD & PRODUCTION INFO

Production area/appellation:	Valle de San Antonio
Training method:	Double-Guyot
Exposure:	Northeastern / Southern / Northwestern
Harvest time:	March
Bottles produced of this wine:	60,000
Sustainability certification:	Certified Sustainable Wine of Chile

WINEMAKING & AGING

Varietal composition:	100% Pinot Noir
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	17 days
Type of aging container:	Stainless steel tanks
Length of aging before bottling:	7 months