



L E Y D A

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## VIÑA LEYDA RESERVA PINOT NOIR 2009 Leyda Valley

### ❖ ORIGIN

This 100% Pinot Noir wine comes from our own vineyards located in the recently discovered Leyda Valley, located 12 km from the Pacific Ocean. Its closeness to the sea makes it a unique spot for viticulture. The cool conditions during spring and summer, due to maritime influence and summer breezes, make it an extraordinary area for the development of cool climate such as Sauvignon Blanc, Chardonnay and Pinot Noir.

### ❖ WINEMAKING

The grapes were hand harvested during the mornings of the last days of March (30-31st), and the first week of April, at 23-23,4 ° brix. The picking was divided in different days in order to have different components and flavours for the final blend.

The clusters were received in the cellar, destemmed and gently crushed. The juice was macerated at 8°C in stainless steel tanks during 5 days, in order to get high intensity colours and flavours. Then the fermentation was managed at 26-28°C for 8 days with a gentle punching regime. After the fermentation, 50% of the wine was racked into French oak barrels during 6 months, where the malolactic fermentation took place. The ageing period was for 10 months.

### ❖ TASTING NOTES

A true exponent of cold climate style of Pinot Noir, fresh and unique. This Pinot Noir is made in a fruit driven style showing the origin and cold climate influence. Expressive nose with berries as blueberries and strawberries. Earthy notes, mineral and herbaceous makes this wine a true example of Leyda Valley. In palate is fruit concentrated with a lively acidity that enlarges the ending.

### TECHNICAL INFORMATION

<i>Winemaker</i>	Viviana Navarrete
<i>Varieties</i>	100% Pinot Noir
<i>Alcohol</i>	14.0 % by vol
<i>pH</i>	3.67
<i>Total Acidity</i>	3.77 g/l
<i>Residual Sugar</i>	4.62 g/l



*Buffet de confraternização de final de ano, no Toscana Restaurante Show, em 22 de dezembro de 2011.*