

Viña Leyda

Coastal Vineyards Las Brisas Pinot Noir, Viña Leyda 2023



RED STILL WINE



CHILE



LEYDA VALLEY

TASTING NOTE

Fresh yet complex Pinot Noir, perfectly balancing juicy red cherries and raspberries with a subtle perfume of wild herbs.

VITICULTURE

Unique microclimate due to proximity to the coast and the Humboldt current. Leyda's cool, wet climate brings distinctive freshness and acidity. Established D.O. Leyda Valley in 2001. Wines from El Granito (4km from sea) and El Maiten (12km from sea) feature ancient granitic soil for added minerality.

VINIFICATION

Hand-harvested grapes, with 30% left whole during cold maceration. Chilled to 10°C for 6 days in open stainless steel tanks, followed by selected yeast inoculation. Fermentation at 27-28°C for 7 days, punched down 3-4 times daily. Aged for 10 months in 2nd use French oak barrels.

FOOD MATCHING

Excellent on its own or with lightly flavoured meat dishes

SIZE	75cl
VINTAGE	2023
ABV	13.5%
GRAPE VARIETIES	Pinot Noir (100%)
CLOSURE	Screw cap
SKU CODE	68536123
EXPRESSION	Red, Medium-Bodied and Elegant
COUNTRY	Chile
REGION	Leyda Valley
ALLERGENS	Sulphur
CLOSURE	Screw cap
PH	3.41
TOTAL ACIDITY	5.5g/l Tartaric
RESIDUAL SUGAR	1.9g/l
SKU	68536123