



**PINOT NOIR ROSE 2007**  
**SINGLE VINEYARD, LOICA**  
LEYDA VALLEY

**ORIGIN**

This 100% Pinot Noir wine comes from our own vineyards located in the recently discovered Leyda Valley, 14 km from the Pacific Ocean.

Its closeness to the sea makes it a unique spot for viticulture. Its cool conditions during spring and summer due to maritime influence and summer breezes make it an extraordinary area for the development of Burgundian varieties such as Chardonnay and Pinot Noir.

Loica vineyard was planted in 1998, in a southwest orientated slope in Leyda Estate. Because of this exposure, sunlight is slightly less in this block and the influence of ocean breezes is higher. Then, the ripening process occurs at a slower pace contributing to the development of different and special flavours and aromas. The production in this block was 5 tons per hectare.

**WINEMAKING**

The grapes were hand harvested during the first week of March at 22° brix. After de-stemming, the grapes were passed carefully through the crusher in order to keep the whole berry. The grapes had a cold maceration during 9 hours at 10°C and then the juice was clarified by gravity, separated from the skins and the grapes gently presses. The fermentation occurred in stainless steel at 13 to 18°C, during 12 days. After dryness, the wine was racked into 3rd year's use French oak barrels and aged there for 4 months.

**TASTING NOTES**

Bright and shiny colour. Great expression and fruity nose with a strong red fruit character of strawberries and red cherries, combined with citrus notes and hints of subtle smokiness adding complexity. Fresh and balanced palate, with great concentration of fruit and a sharp acidity that keeps the freshness all through the palate and a long ending.

**TECHNICAL NOTES**

Acidity: 6,5 g/L

PH: 3.31

Residual Sugar: 1,53 g/L

Alcohol: 13.5 % by volume