

ROSÉ ROYAL

ORIGIN

Leyda Valley.
100% Pinot Noir.

VINEYARDS

Soil: The valley has gently rolling, well-drained hills, exposing different areas to varying levels of sunlight.

The soil has a very fine texture. The top layer is shallow clay with poor fertility and this is followed by a sedimentary cracked clay profile. The subsoil is decomposed granite rock and has a diverse mineral structure.

Climate: The vineyard is situated to the west of the Coastal mountain range, just 14 kilometres from the Pacific Ocean. In the Leyda Valley, the cool influence of the Pacific breezes and the summer coastal fog which can last until midday, extend the grape's growing period. In summer, average temperatures rarely exceed 25°C and this ensures that the grapes ripen slowly, developing fresh and intense flavours and aromas and a lower potential alcohol content.

WINEMAKING

Reception: The grapes were hand-harvested into 350-kg bins. The grapes were destemmed and gently crushed. Then they underwent a cold maceration (where the grape skins remained in contact with the juice) in order to achieve the elegant and attractive pink colour.

Fermentation: This took place in stainless steel tanks for around 15 days at temperatures of between 16°C and 17°C in order to bring out to the maximum the varietal aromas and flavours. After fermentation the wine underwent clarification and stabilization. Next the liqueur de tirage was added prior to the second fermentation, which took place using the Charmat method. After this fermentation, the wine remained over its lees for 6 months. Finally the liqueur d'expédition was added and the wine was bottled.

PRODUCT DESCRIPTION

The Charmat method was used to produce this wine using 100% Pinot Noir grapes from our Leyda Valley vineyards. Pale pink in colour, the nose reveals abundant, very complex sensations, particularly of fruit, calling to mind red fruits like cherries, together with delicate floral notes of rose. This wine has persistent, uniform bubbles and on the palate is dry, delicate and fruity with good body. Ideal with entrées or as an accompaniment to Asian food, shellfish, salad and desserts. Best served at between 7°C and 9°C.

WINEMAKER

Carlos Concha.

