





## ORIGIN

Lomas de Leyda estate, Leyda Valley.

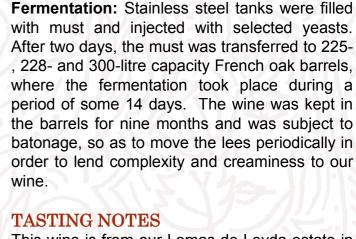
## **VINEYARDS**

**Soils:** The soil is of alluvial origin and varies between loam and loamy clay in texture. It is of medium depth, flat and has good drainage and moderate fertility.

Climate: The climate is moderated by the cooling influence of the Pacific Ocean and summer coastal fogs which usually last until midday. This effect extends the ripening period, ensuring slow ripening and the development of intense and very fresh flavours and aromas. Rainfall in the Leyda valley averages 250 mm.

## WINEMAKING

**Reception:** Once the grapes had been received in our cellars, they were selected and the whole clusters were placed directly in our pneumatic presses.



This wine is from our Lomas de Leyda estate in the Leyda Valley. It is clean, bright, and straw-coloured. The aromas are seductive and refreshing with subtle notes of citrus fruit peel, accompanied by fresh pear, white peach and honey flavours, followed by an expressive minerality. It displays a persistent finish thanks to its vibrant acidity. This wine is ideal with white meat, seafood, fish, pasta dishes and cheese

## WINEMAKER

Pilar Díaz

