

Grapes

100% Pinot Gris

Region/Appellation

Aconcagua Region

Alcohol by volume

13.50%

Residual Sugar

1.49 g/l

pH

3.16

Total Acidity

5.64 g/l

Drinking Window

2024 - 2025

Tasting Guide



Tasting note printed

24/11/2024

Estate Reserva Pinot Grigio

2022 6x75cl

Winemaker Notes

The Estate Pinot Grigio displays an intense and clean nose, with aromas that remind the classic pear and apple-like fragrances, plus elegant floral and citrus notes. The palate, despite being dry on entry, reveals a significant long-lasting structure, along with a lingering, refreshing savouriness that make this a versatile wine of outstanding quality.

Vineyard

The grapes for our Pinot Grigio Estate come from our vineyards in the Aconcagua Valley, a cool climate area on the north-western side of Chile's coastal range less than 15 kilometres from the Pacific Ocean. Pacific breezes and early morning fog make this property ideal for producing cool climate varieties such as Pinot Grigio.

Winemaking

Grapes were handpicked and taken to the winery, where they were destemmed, crushed and pressed. The must was lightly clarified and fermented in stainless steel tanks at 12¼ - 14¼C. Fermentation took between 15 to 20 days, and the resulting wine was then separated in different lots that stayed in touch with their lees during three months to intensify its distinctive fruit character and develop a nice texture. Once the final blend was finished, it was stabilized and softly filtered prior to bottling.

Vintage

The 2021–2022 season was one of the the driest in the past 100 years, with just 98 mm of rainfall between January and December 2021. The ve-year historic average was 300 mm, but after two dry years (2019 and 2021), it has dropped to 228 mm, with less than 100 mm of rainfall per year. In October, the spring was slightly warmer than usual, although November and December presented more cold and cloudy days, which delayed the vineyard's phenological advances by a week to 10 days. January had enough sunny days to achieve good veraison and allow maturation to advance, while February and March were cooler than the historic average, which encouraged slow ripening and the preservation of the acidity in the grapes. As a result, the heat summation was within the historic range with 1,246 degree days. Yields were generally lower than in previous years as a result of a reduced bud induction in the spring of 2020 due to the higher yields in 2021 and the lower availability of water. The reduced precipitation and excellent health conditions enabled us to produce fresh and vibrant wines with good aromatic intensity that reect the characteristics of our terroir.

Food match

Grilled and Roasted White Meats

Indian food, white meat especially chicken and fish like salmon and tuna.

