



Grapes

90.7% Pinot Grigio
9.3% Chardonnay

Region/Appellation

Aconcagua Region

Alcohol by volume

13.5%

Residual Sugar

1.55 g/l

pH

3.03

Total Acidity

5.18 g/l

Drinking Window

2025 - 2025

Tasting Guide



Tasting note printed

20/04/2025

Estate Reserva Pinot Grigio

2023 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

A dry and slightly cold season with low yields delivered healthy grapes and wines with tremendous concentration and structure.

Food match

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

