

#### Grapes

98.3% Pinot Noir  
1.7% Syrah

#### Region/Appellation

Aconcagua Region

#### Alcohol by volume

13.50%

#### Residual Sugar

2.48 g/l

#### pH

3.49

#### Total Acidity

5.81 g/l

#### Drinking Window

2024 - 2025

#### Tasting Guide

A B C D E  
Light Medium Full

#### Tasting note printed

26/12/2024

# Estate Reserva Pinot Noir

## 2023 6x75cl

### Winemaker Notes

The wine has a beautiful ruby red colour and presents delicate aromas of red fruits such as strawberries, cherries, and plums, along with delicate touches flowers and balsamic. It is fresh and juicy on the palate, with elegant tannins and bright acidity with great persistence.

### Vineyard

Most of the grapes come from vineyards in the coolclimate Aconcagua Region, planted on the northeastern slopes of Chile's Coastal Range, less than 30 kilometres from the Pacific Ocean. The sea breezes and morning fog offer ideal conditions for cool climate varieties such as Pinot Noir.

### Winemaking

The grapes for our Estate Pinot Noir were picked, destemmed, crushed, and deposited into open-topped stainless-steel tanks for fermentation. 50% of the wine was later aged in French oak barrels for 6 months.

### Vintage

A dry and slightly cold season with low yields delivered healthy grapes and wines with tremendous concentration and structure. The 2021-2022 season was one of the driest in the past 100 years, with just 98 mm of rainfall between January and December 2021. 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 reflect the characteristics of our terroir.

### Food match

Grilled and Roasted Red Meats

Lamb chops & grilled vegetables

