



Gran Reserva

Pinot Noir

Vintage: 2019

Varietal Composition: 100% Pinot Noir

Growing Area: Leyda Valley

Vineyard:

Our vineyard is located just 14 km. from the Pacific Ocean, beside the Maipo River, which allows the winds from the Andes Mountains to reach it during the night. The direct exposure to the ocean breezes extends the ripening period providing a very slow ripening period allowing great acid retention and complexity of aromas.

The soil has a granitic origin. The texture is determined by fine gravel (decomposed granite) and some clay material (closer to 23%), while the porous soil structure allows good drainage and aeration but has the advantage of maintaining temperatures suitable for root formation.

Tasting notes:

It has a light ruby red color. The nose is dominated by black cherries, strawberries, cinnamon and earthy notes that add complexity. The wines have good structure, live fruit dominates the palate and soft tannins add length.

Winemaking details:

All the grapes were handpicked and carefully transferred into the winery. After passing through the selection table, they went to ferment to open tanks fermenters with 8% whole clusters and 92% destemmed.

Extraction during fermentation was done with manual pigeage. The wine was racked into French oak barrels ranging from third to four year old where Malolactic fermentation occurred naturally. The wine was aged for 8 months in barrels.

Technical details:

Alcohol content: 13.5 % vol.

Total Acidity: 5.43 g/l (Expressed in Tartaric Acid)

pH: 3.54

Residual Sugar: 1.43 g/l

Ageing potential: 5-7 years..