

We are proud to offer Reserva wines from Estate vineyards in Chile's most compelling appellations. Taste the power and elegance of place... Taste the Best of Chile.



Pinot Noir

Appellation

This Pinot Noir is sourced from our vineyards in the Leyda Valley. Cool sea breezes from the Pacific Ocean blow through this newly discovered wine region to counter-balance its otherwise dry climate. Its rolling hillsides are as close as 5 km (3 mi.) from the salty waters, and it is separated by the Coastal Range in the west, which leaves it isolated and makes it a unique place for viticulture. The cool conditions and long ripening periods make it an ideal place for white wines and Pinot Noir, yielding wines with a great balance between fruit and minerality.

Winemaking

- Hand-harvested grapes.
- 25% is fermented in open tanks, the rest, in stainless steel tanks.
- Post-fermentation maceration.
- 10% of the blend gets barrel ageing.
- The blend has 6 months of French oak barrel ageing and it is bottled one year later.

Tasting Note

Color: deep red.

Aromas: concentrated aromas of cherries and wild strawberries with a delicate touch of roses.

Palate: fresh with a wider and greasy mouth.

Food Serving Suggestions

Ideal to pair with sushi and soft cheeses like brie.

Serve at a temperature of 16°C (60°F).

Ageing Potential

Drink now through the next 3 years.

Winemaker: Alejandro Wedeles

