

PINOT NOIR

GRAN RESERVA

VINTAGE 2023
LEYDA VALLEY
100% Pinot Noir

SANTA EMA

ALCOHOL
13.0°

PH
3.6

TOTAL ACIDITY
3.3 g/L

RESIDUAL SUGAR
<3.4 g/L

DENOMINATION OF ORIGIN

Leyda Valley. Vineyards very close to the coast deliver expressive wines with great minerality.

VINTAGE

The 2023 season experienced above-average winter precipitation and several hours of low temperatures, leading to uniform budburst. High temperatures in November affected the fruit set quality, and a warm December accelerated ripening. Harvest began on February 9th and ended on April 27th, climate change has accelerated grape ripening, prioritizing alcoholic maturity over seed maturity to maintain the freshness and acidity of the wines, adapting to market trends.

VINIFICATION

The grapes were crushed and fermented in small 1,000-liter open-topped tanks for 5 days at 68°F (20°C) with gentle daily punch downs. After the malolactic fermentation, part of the wine was barrel aged for 6 months. The finished wine was fined and carefully bottled to preserve all of its potential and complexity.

AGING

6 months in French and American oak barrels (20% of the blend).

TASTING NOTES

Color: Intense red with purple highlights.

Aroma: Very complex and intense on the nose with delicate notes of strawberries and raspberries along with notes of sweet vanilla and a touch of nutmeg.

Palate: A smooth and delicate wine with refreshing acidity, good balance, and a long and pleasing finish.

Gastronomy: Appetizers, smooth and creamy cheeses, mushroom dishes and risottos, roast beef, and salads.

