

PINOT NOIR

GRAN RESERVA

VINTAGE 2024

LEYDA VALLEY
100% Pinot Noir

SANTA EMA®

ALCOHOL	PH	TOTAL ACIDITY	RESIDUAL SUGAR
13.0°	3.25	4.17 g/L	<2.64 g/L



DENOMINATION OF ORIGIN

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

VINTAGE

Winter rains close to normal levels during the 2023 season ensured good water availability for vegetative growth and throughout the summer. A much cooler-than-usual spring and summer followed, resulting in a late harvest start but with excellent crop health. The end of summer and the beginning of autumn brought warm conditions, which helped to even out ripeness and achieve good alcohol levels. These conditions define the 2024 harvest, characterized by its freshness and natural acidity, producing aromatic wines with great aging potential.

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

