

Grapes

87.9% Pinot Grigio
9.9% Marsanne
2.2% Chardonnay

Region/Appellation

Aconcagua Region

Alcohol by volume

12.00%

Residual Sugar

1.33 g/l

pH

3.13

Total Acidity

7.41 g/l

Drinking Window

2023 - 2026

Tasting Guide



Tasting note printed

19/04/2024

Estate Reserva Pinot Grigio

2021

Winemaker Notes

The Estate Pinot Grigio displays an intense and clean nose, with aromas that remind the classic pear and apple-like fragrances, plus elegant floral and citrus notes. The palate, despite being dry on entry, reveals a significant long-lasting structure, along with a lingering, refreshing savouriness that make this a versatile wine of outstanding quality.

Vineyard

The grapes for our Pinot Grigio Estate come from our vineyards in the Aconcagua Valley, a cool climate area on the north-western side of Chile's coastal range less than 15 kilometres from the Pacific Ocean. Pacific breezes and early morning fog make this property ideal for producing cool climate varieties such as Pinot Grigio.

Winemaking

Grapes were handpicked and taken to the winery, where they were destemmed, crushed and pressed. The must was lightly clarified and fermented in stainless steel tanks at 12¼ - 14¼C. Fermentation took between 15 to 20 days, and the resulting wine was then separated in different lots that stayed in touch with their lees during three months to intensify its distinctive fruit character and develop a nice texture. Once the final blend was finished, it was stabilized and softly filtered prior to bottling.

Vintage

The 2021 season began with a winter of average rains and a warm spring; however, this condition changed drastically during summer, presenting temperatures well below the historical average and numerous cloudy days. The biggest surprise came at the end of January, with abundant rainfall that set off alarms from the Central Valley to the South. On the other hand, in Aconcagua Inland, thanks to its location 85 km north of the Central Valley, rainfall was only 21 mm, which had no impact on the fruit's health. The months of February and March were cold, and the ripening advanced slowly. During the last week of March, we had the last rays of sunlight necessary to reach the desired ripeness. The cold summer condition resulted in moderate alcohol and vibrant acidity, producing wines of excellent colour and aromatic intensity, fresh and balanced.

Food match

Grilled and Roasted White Meats

Indian food, white meat especially chicken and fish like salmon and tuna.

