



# Estate Reserva Pinot Grigio

## 2024 6x75cl



### Grapes

85% Pinot Grigio  
15% Chardonnay

Region/Appellation  
Aconcagua Valley

Alcohol by volume  
13%

Residual Sugar  
1.32 g/l

pH  
3.01

Total Acidity  
5.57 g/l

Drinking Window  
2025 - 2026

### Tasting Guide



Tasting note printed  
14/02/2026

### 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 varietals 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 12½ - 14°C. 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

This year in the Aconcagua Valley, we saw two distinct climatic scenarios. The spring season started with cooler temperatures than usual, causing a delay in the maturation process of our vines. However, this was subsequently followed by an unusually warm January and February. In Aconcagua inland, the harvest was three weeks later than in a typical year. The cooler spring pushed back our timeline, presenting both challenges and opportunities to adapt our practices to ensure the optimal quality of our grapes and subsequently our wines. Contrastingly, along the Aconcagua Coast, which is more sensitive to temperature fluctuations, the warm days of January and February allowed us to catch up on the delay. In fact, the high temperatures accelerated the ripening process, resulting in an earlier harvest of our Chardonnay and Pinot Noir grapes by five to seven days. By the first week of March, we were already concluding the harvest of these varietals. The conditions prevailing in the Aconcagua Valley are set to produce wines of exceptional intensity with remarkable preservation of acidity, promising a vintage that beautifully expresses the unique characteristics of our terroir.

### Food match

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