



Grapes
100% Pinot Noir

Region/Appellation
Aconcagua Valley

Alcohol by volume
13%

Residual Sugar
3.25 g/l

pH
3.57

Total Acidity
5.03 g/l

Drinking Window
2025 - 2027

Tasting Guide
A B C D E
Light Medium Full

Tasting note printed
23/01/2026

Estate Reserva Pinot Noir

2024 6x75cl

Winemaker Notes

The wine has a beautiful ruby red colour and presents delicate aromas of red fruits such as strawberries, cherries, and plums, along with delicate touches flowers and balsamic. It is fresh and juicy on the palate, with elegant tannins and bright acidity with great persistence.

Vineyard

Most of the grapes come from vineyards in the coolclimate Aconcagua Region, planted on the northeastern slopes of Chile's Coastal Range, less than 30 kilometres from the Pacific Ocean. The sea breezes and morning fog offer ideal conditions for cool climate varieties such as Pinot Noir.

Winemaking

The grapes for our Estate Pinot Noir were picked, destemmed, crushed, and deposited into open-topped stainless-steel tanks for fermentation. 50% of the wine was later aged in French oak barrels for 6 months.

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

Lamb chops & grilled vegetables

