

PINOT NOIR GRAN RESERVA

VINTAGE 2021

Leyda Valley
100% Pinot Noir

SANTA EMA®

ALCOHOL	PH	TOTAL ACIDITY	VOLATILE ACIDITY	RESIDUAL SUGAR
12.6°	3.24	4.25 g/L	0.4 g/L	2.04 g/L

DENOMINATION OF ORIGIN

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

VINTAGE

When comparing with the 2020 harvest, the 2021 harvest was later, beginning at the end of February thanks to a winter that was rainier than the last few years, together with a spring and summer with cooler temperatures and increased cloudiness, plus a mid-summer rain storm. Thanks to these cumulative conditions, harvest was later than normal with grapes with a lower level of alcohol, great aromatic potential, and very good acidity. Again, just like last year, we had a harvest that was very different from previous years, but that taught us a lot.

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).



VINTAGE 2020



VINTAGE 2020



VINTAGE 2019

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.

