

PINOT NOIR

GRAN RESERVA

VINTAGE 2022
LEYDA VALLEY
100% Pinot Noir

SANTA EMA

ALCOHOL	PH	TOTAL ACIDITY	RESIDUAL SUGAR
12.9°	3.2	4.2 g/L	<4.1 g/L



DENOMINATION OF ORIGIN

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

VINTAGE

The 2022 season was preceded by a rather dry winter, followed by a cold spring and a mild summer that ended hot, which allowed the ripening of the grapes that were somewhat late in their ripening process, even bringing forward the harvest of the white grapes. Autumn continued to be dry and warm, which finished standardizing the maturity of the red vines, ending with a harvest on the usual dates. Yields were a little less than expected, and the result was good quality, aromatic, balanced wines with good acidity.

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.

