

PINOT NOIR GRAN RESERVA

2023 | Red Wine



Chile, Leyda Valley

Siegel

Case Size: 6

Wine with a light red colour, in the noses notes of red fresh fruits such as strawberry and cherry, presents soft tannins and good acidity.

Vinification:

The winemaking process begins with a pre-fermentative cold maceration lasting several days to enhance aromatic expression and preserve freshness. Alcoholic fermentation takes place at controlled temperatures between 24–28°C to promote optimal extraction of colour, tannins, and polyphenols from the grape skins. This is followed by a post-fermentative maceration lasting 2 to 3 weeks, depending on tasting evaluations, to achieve the desired structure and depth. After separation from the skins, the wine undergoes malolactic fermentation in stainless steel tanks to soften acidity and improve mouthfeel. Once blended, the wine is gently clarified, and cold stabilization is applied if necessary to ensure stability. The final stage involves ageing in French oak barrels for 5 to 8 months, adding complexity and delicate notes of spice and toasted nuances.

Grape Varieties: Pinot Noir

Classification: Gran Reserva | **ABV:** 14% | **Closure:** Natural Cork