



It begins when the bottle is opened, your introduction to the land which has given life to this wine, its ORIGEN, its soul bared through its flavours and aromas, textures and color, telling of its history and its present, its ORIGEN.

RESERVA PINOT NOIR

TASTING NOTES

Bright and deep red color. The nose is elegant with notes red fruit and cherry-like flowers, raspberries and violet. The palate is fresh, with good volume, juicy and tannins that provide a very soft structure. Excellent finish.

FOOD PAIRING

Perfect accompaniment to dishes such as stuffed pasta, smoked salmon and poultry meat among others.

OAK AGING

6 months in French and American Oak.

PALATE



GRAPES

VINTAGE

REGION

ALCOHOL

SUGGESTED SERVING TEMPERATURE

100% Pinot Noir

2023

Leyda Valley

14%

13 - 15 °C
55 - 59 °F



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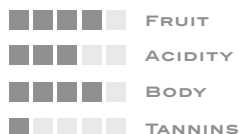
RESERVA CHARDONNAY



TASTING NOTES

Bright and clean golden yellow color. Medium-high intensity nose. It presents floral notes and white pulp fruit, that balances very well with the notes given by the oak (caramel, vanilla, coconut and waffle). On the palate it has a good volume, accompanied by a balanced level of sugar and acidity. It is a wine of a pleasant and persistent finish.

PALATE



GRAPES

VINTAGE

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SUGGESTED
SERVING
TEMPERATURE

FOOD PAIRING

Fish- both light and oily, white meats, dishes with creamy sauces, as an aperitif.

OAK AGING

6 months in French and America oak

100% Chardonnay

2021

Colchagua Costa

13,5%

10 - 13 °C
50 - 55 °F

