

2025 / PINOT NOIR

D.O. Malleco - Maipo Valley, Chile



100% Pinot Noir

One of the best quality-to-price ratios in the world. With this range, we seek a balance between producing wines of outstanding quality and high standing, while keeping volumes limited yet appealing to our followers. Our ESPINO range is produced from the vineyards of the San Luis estate, where the winery is located. The former bed of the Clarillo River runs through the property, resulting in diverse soils whose components allow us to work with four different grape varieties: Chardonnay, Pinot Noir, Carmenère, and Cabernet Sauvignon.

In Chile, the term Reserva carries few legal requirements, which are more closely related to minimum alcohol levels than to barrel ageing, as is the case with Spanish wines. For this reason, each Chilean producer must safeguard their reputation when using such designations, especially when elevating them to a category such as Gran Reserva.

## Winemaking note

Our Pinot Noir is produced according to the ancient and traditional Burgundy 'pigeage' technique, using small open tanks of 8,000 liters where it is made 'by hand'. After harvesting in the cool of the mountain morning the tanks are macerated for about 5 days at a temperature of 8°C. Fermentation at between 18-24°C takes place over about a week. The unique process of pigeage or punching down, keeps the cap or sombrero of skins moist and allows for the intensifying of flavours and richer colors.

## Tasting notes

The Espino Gran Reserva Pinot Noir, presents a nice ruby color. Behind its characteristic nose of cherry and strawberries it reveals a hint of mineral notes, tomato plant and a slightly spicy finish.

In the palate, the attack is subtle, with a kind but sufficient tannic -structure, a refreshing acidity and a mid to long length.

## Pairing

"Rabbit with mustard sauce, goat cheese and grilled asparagus" (Cyril Chaplot, CF)

Harvest date 1° week of May	Producción 16,000 bottles	Alcohol degree 12,3% Vol.	Sugar residual 2,74 g/l	Total Acidity 3,11 g/l	PH 3,67
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