



HOJAS

Grape variety : Pinot Noir

Production area : Central Valley

Country of origin : Chile

Suitable temperature : 16 - 18 °C

Range : Reserva

Wine type : Dry

Net content : 750ml

Tasting Notes

Aging: Aged 6 months in French oak barrels.

Appearance: Cherry-coloured with red highlights.

Nose: Intense nose of strawberry, clove, coffee and toast.

In mouth: Round palate, spicy, with smoky, with toasting notes in the finish.

Pairing recommendation: Pork loin with wine sauce.



Production Area :

The Central Valley stands as the heart of Chilean viticulture, and within its generous landscapes our Reserve Pinot Noir finds its true voice. Nurtured by a climate of gentle warmth tempered by cool evening breezes, the vines thrive in soils that are both fertile and expressive, imparting layers of subtlety to this delicate grape.

Each cluster matures slowly, allowing flavors to build with quiet precision—an interplay of red fruits, floral tones, and whispers of spice. The careful hand of the winemaker ensures that this natural elegance is preserved, guiding the wine through a respectful aging process that lends depth without overshadowing its innate finesse.

