



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Santa Luz Gran Reserva Pinot Noir

Usual Price	£12.99
Discount Price (inc. VAT)	£11.99
Code	SANT275

A wonderful easy drinking Pinot Noir from this top family owned Chilean producer.

Tasting Notes:

On the nose, a great varietal expression with plum, red cherry and exotic black tea aromas. The palate is generous in fruit and body, complimented with earthy and leathery flavours blending with fruits such as plum and raspberry. Medium bodied with a long, pleasant finish.





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Specification	
Vinification	A combination of hand and some machine picking during the night and early hours with the aim of preserving the freshness of the grapes and reducing oxidation. The grapes were 100% destemmed, crushed and the stems discarded. The must was pumped to a steel fermentation vessel; during fermentation, the open pump over method was used daily for the first 5 days then occasionally once analysis had shown sufficient extraction. The must fermented at 25-28°C. Pressing took place when the required amounts of colour, flavour and tannin had been extracted; the pressed wine was kept separate. Malolactic fermentation occurred naturally. Ageing was in mainly used French oak for 6 months.
ABV	13.5%
Size	75cl
Drinking Window	Drink now
Country	Chile
Region	Leyda Valley
Area	San Antonio
Type	Red Wine
Grapes	Pinot Noir
Genres	Vegan, Vegetarian
Vintage	2020
Body	Soft, fruity and smooth
Producer	Viña Luis Felipe Edwards
Producer Overview	The history of Viña Luis Felipe Edwards (LFE) dates back to 1976, when Luis Felipe Edwards Sr. purchased the Fundo San José de Puquillay estate, located in the Colchagua Valley, a premier viticultural region in Chile.
Closure Type	Cork
Food Matches	Delicious with tomato based pasta dishes.
Press Comments	Highly Commended - Wine Merchant Top 100, 2024