

PINOT GRIGIO

MENDOZA | ARGENTINA

VINEYARD:

The soils of Lujan de Cuyo are composed predominantly of loose sand over clay and rock which provide excellent free-draining qualities allowing the vines to be stressed. With higher altitudes and impressive thermal amplitudes in conjunction with natural irrigation from the pure water source of the snow melt of the Andes Mountains, the vines produce premium white wines with fresh acidity and true varietal character.

HARVEST:

The 2016 harvest began and finished earlier than normal (Late Feb. thru Early March). This quick timeline encapsulated a great presence of acidity in each of the wines.

WINEMAKING:

Fermented with selected yeasts between 59°F to 60°F in stainless steel for 21 days. Wine is then aged 4 months in stainless steel.

TASTING NOTES:

This handcrafted Pinot Grigio reveals refreshing citrus and nectarine, with a twinkle of acidity and zesty finish.

ANALYTICAL DATA:

Varietal: 100% Pinot Grigio	Alcohol: 13%
Vintage: 2016	Residual Sugars: 1.63 g/L
Harvest: By Hand	Total Acidity: 5.00 g/L
Age of the Vines: 15 years	pH: 3.30

