

I8

VARIETAL PLUS

VARIETY:
Pinot Grigio

APPELLATION:
Central Valley

WINEMAKER:
Claudio Gonçalves Rey

BOTTLING:
Estate bottled

ALCOHOL:
12,5°

VINTAGE:
2021

Vineyards and Terroir

The grapes come from our vineyards located in Villa Alegre, 285 km south of Santiago, in Maule Valley. This place has a Mediterranean-like climate, where the winter rains are normal and the summers are dry, with marked range of temperatures between day and night. This allows the grapes to get ripe tannins, as well as excellent aromas and color concentration. Soils are a combination of sand and volcanic ash and the flat terrain gets and superb sunlight exposition.

Vinification

The grapes were harvested at the end of March. The must is fermented in stainless steel tanks, with selected yeasts at temperatures ranging from 11° to 13°C for a period of ten to fifteen days. From the bottler, the wines are carefully stabilized and filtered to keep all the fruit.

Notes From Our Winemaker

Our Pinot Grigio has a straw yellow color with slight golden tones. On the palate, it tastes like peach and red apple with floral notes. It is a medium-bodied wine with medium acidity and a round finish on the palate.

Ideal as an appetizer, foie gras, grilled tuna or chicken with white sauce.



Recommended Serving Temperature

Serve between 10°C - 12°C.

12,5%
ALCOHOL

3,45
PH

3,54 g/L
TOTAL
ACIDITY

2,8 g/L
RESIDUAL
SUGAR