

# Las perdices – Pinot Grigio



## VARIETAL COMPOSITION

100% Pinot Grigio

From Agrelo, Luján de Cuyo.

## TASTING NOTES

Greenish-yellow color, subtle citrus aromas with floral edges.

On the palate it has a good attack, balanced acidity and a long finish.

Excellent as an aperitif, and perfect with seafood and appetizers with fish.

## RECOMMENDED SERVING TEMPERATURE

10-12 ° C (50 - 54 °F)

## ALCOHOL

13%

## RIPENING

First two weeks of February

## HARVEST

Manual in 17 kg boxes (37 lbs)

## YIELD

8,000 kg/Ha (7,200 lbs/acre)

## VINIFICATION

Juice obtained by pneumatic press. Cooling of must to 4 °C (39 °F), stirring of lees, transfer and later sowing of selected yeasts. Controlled alcoholic fermentation between

14-16 °C (57 - 61 °F) for 20 days.

## CONSERVATION IN PROPER STORAGE CONDITIONS

2 years

## TOTAL ANNUAL PRODUCTION

48,000 bottles