



Product _____ LUNARIS

Variety _____ Pinot Grigio

Harvest ____ 2017

Region _____ Tulum Valley - San Juan

Country of Origin _____ Argentina

Blend _____ 100% Pinot Grigio

TASTING NOTES



At sight it is yellow with marked greenish sparks. It brings fruity aromas with citrus notes. It is intense and highly delicate at the time. The mouth is fresh and crispy with a very sweet and refreshing taste.

VINEYARD NOTES

The training system used for these vineyards is the vine arbor with furrow irrigation and the soil is clay-loam.



VINTAGE REPORT



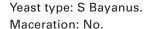
Grape-harvest was carried out early in the morning during the first two weeks of February. Grapes were processed immediately after arrival to the winery in order to preserve its best quality.

WINEMAKING REPORT



Grapes were pressed using slight pressure and at a low temperature in order to obtain a white must with low concentration of poliphenols. Next, the must was clarified at a low temperature so that the selected yeast could be added to begin with alcoholic fermentation.

WINEMAKING DETAILS





Fermentation time / temperature:

14 days at 16-17°C. Reductive handling: No. Maturity time / Process: 3 months

in stainless steel. Oak type: No. Cold stabilization:

Filtration type: Tangential-Lenticular-Membranes.

ANALYSIS

Alcohol content / Alcohol: 13.5%.



Tartaric acidity g/L: 5.93. Residual sugar g/L: 5.50.

pH: 3.30.