



## PINOT GRIGIO LUNARIS

**Product** \_\_\_\_\_ LUNARIS  
**Variety** \_\_\_\_\_ Pinot Grigio  
**Harvest** \_\_\_\_\_ 2017  
**Region** \_\_\_\_\_ Tulum Valley - San Juan

**Country of Origin** \_\_\_\_\_ Argentina  
**Blend** \_\_\_\_\_ 100% Pinot Grigio  
**Winemaker** \_\_\_\_\_ José Morales

### 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 polyphenols. Next, the must was clarified at a low temperature so that the selected yeast could be added to begin with alcoholic fermentation.

### WINEMAKING DETAILS



Yeast type: S Bayanus.  
Maceration: No.  
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.