

TECHNICAL SHEET
PINOT GRIS

TRAPICHE
VINEYARDS
EST. 1883



Variety	Pinot Gris 100%.
Vintage	2017.
Vineyards	Selected vineyards in the Cuyo Region.
Process	Manual harvesting. Destemming. Cold pelicular maceration at 10°C during 5 hrs. Pneumatic pressing. Cold static dewatering. (36 horas). Addition of selected yeasts. Controlled fermentation at 15°C during 21 days. Stabilization. Filtering. Bottling.
Presentation	750 ml.
Tasting Notes	Bright yellow colored wine with greenish hues. Smells like fresh grapefruits and asparagus. It's dry on the mouth with a pleasant acidity.
Pairing	Ideal as an aperitif. Excellent to be paired with smoked fish, cheeses, vegetables, gratin dishes and white meats.
Drinking Temperature	10°C-12°C.

