

DESQUICIADO

TUPUNGATO · MENDOZA

DESQUICIADO PINOT GRIS 2016

Our Pinot Gris is sourced from Gualtallary, Tupungato, in the heart of the Uco Valley, from a pergola trained vineyard. The fruit is harvested on two different dates in order to capture herbal notes on the first date and white stone fruit flavors not he second.

The blend is 90% Pinot Gris and 10% Chardonnay.

The clusters were crushed and left to macerate with the skins for 3 hours in order to extract a bit of structure and lengthen the finish.

The juice is then lightly racked and fermented with lees for 20 days at 12- 15 C°. There is no malolactic fermentation or oak aging in order to preserve the wine's freshness and bright acidity

