



Temperature range has a determinant influence on grape cultivation and wine production. When it reaches 20° C (68° F) during the grapes' ripening, it favors their development resulting in the production of unique and highly concentrated fruits of great oenological quality. The temperature range from a very special place in Agrelo defines the typical that Viña Las Perdices obtains in its varietal "Las Perdices Pinot Grigio".

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.

PRESENTATION

Case x 6 x 750 ml

Case x 12 x 750 ml

Wooden box x 1 x 750 ml

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.

