

## TIERRA DE LUNA PINOT GRIGIO-TORRONTES 2016



### TASTING NOTES

The Pinot Grigio and 1200 metres. grapes produce roundness and suppleness combined with white flowers and muscat flavoured notes. It is a fresh wine easy to drink. Its acid balance brings it lightness and a flavoursome palate. It is rich in the mouth.

### VARIETY

80% PINOT GRIGIO - 20 % TORRONTES

### VINEYARD

#### *Soil*

This wine is made from a mix of grapes of different Fincas situated in the Mendoza and the San Juan provinces, coming from grey soils (volcanic moraines) where the wines find a good expression and a typical feature.

#### *Density*

3000 vines/ha.

#### *Climate*

Continental semi desert characterised by light frost and high level of sunshine - Average annual rainfall of 200 mm essentially concentrated in summer - High temperature range day/night (10 °C at night - 40 °C during the day in summer).

#### *Average age of the vines*

10 years.

#### *Yield*

90hl/ha.

#### *Location*

Our grapes are grown in the warm areas to the east of Mendoza.

### WINEMAKING

#### *Harvest*

The Pinot Grigio is a grey grape variety that is vinified as a white variety. The Pinot Grigio grapes ripen earlier than the Torrontes, the Pinot Grigio is harvested during the second part of the month of February and the Torrontes one month later (Mid-may).

#### *Vinification*

After a direct pressing and a cold settling and decanting, the must is fermented at a low temperature with selected yeasts. This wine is aged on fine lees with daily stirring during 3 months.

### THE VINTAGE

After a particularly cool summer, we starting picking the Pinot Gris at the end of February, about two weeks later than usual. March and April were cold and damp. Despite the rain, no botrytis appeared, thanks to rigorous work in the vineyards. This vintage is marked by a lower level of alcohol than the previous vintage. 2016 also offers elegant aromatic wines with exceptional acidity.