



## TASTING NOTES

A clear green colour with bright lights. The flavor profile is intense and fresh with notes of pear and lime blend with aromas of quince, melon and green tea. A charming and typical nose, worthy of an exceptional terroir. The palate is round and smooth with a fruity finish. A modern white wine and very tasty.

## VARIETY

100% PINOT GRIS. Extraordinary variety that ripens early and produces a fine and high quality wine. It is a red grape variety that is vinified as a white variety, widely seen in Italy. We were the first to plant Pinot Gris in Argentina.

## VINEYARD

### *Soil*

Our own estate is situated in the foothills of the Andes, at an altitude of 1100 m, on pebbly soils well draining and infertile, mixed with volcanic moraines.

### *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*

80hl/ha

### *Location*

Finca Chacayes, Vista Flores, Valle de Uco, Mendoza

## WINEMAKING

### *Harvest*

We harvest the grapes mechanically at night to take advantage of the freshness to preserve the aromas of the varieties. Harvest takes place during the last two weekends of February.

### *Vinification*

We clarify the must naturally using cold treatment, then we ferment it at low temperature with selected yeasts.

### *Ageing*

Ageing on fine lees for three months in stainless steel vats. Weekly pump overs to give the wine body in the mouth.

## THE VINTAGE

This Vintage 2017 was marked by a great precocity. A hot and dry spring, expected since 2013, leading to an early flowering, this earliness being maintained until the maturation of the grapes. So, we decided to harvest early to preserve the freshness and natural acidity of the grape, with relatively low alcohol, giving well-balanced wines.