

ALTA COLECCION PINOT GRIS ROSADO 2017



TASTING NOTES

The discrete and delicate colour is obtained by Pinot Gris skin maceration like the lauded Roses of Provence. The nose offers an inviting blend of white and citrus fruit, typical of the Pinot Gris grape variety, and subtle berry fruit aromas provided by skin. An early harvest enabled the Pinot Gris grapes to retain their natural acidity and to make a wine with a fresh entry on the palate. A good acidity supported by volume and fat obtained by lees ageing and a long crisp finish.

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 or rose 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

90 hl/ha.

Location

Finca Chacayes, Vista Flores, Valle de Uco, Mendoza

WINEMAKING

Harvest

Manual harvest, the last week of February.

Vinification

After letting grapes macerate in the press for about 9 hours to give the desired color and extract primary flavors, we submit them to a slow pressing process and a cold clarification. We do alcoholic fermentation at low temperature using selected yeast and then we do filtration. This wine is bottled immediately to be launched into the market as quickly as possible. It is generally available in summer for the north hemisphere.

Ageing

Ageing on fine lees for several weeks with regular stirring.

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.