






# TRAPICHE PINOT GRIGIO 2009



	Variety	Pinot Grigio 100%.
	Vineyards	Selected vineyards in the Tulum Valley, San Juan.
	Soil	Sandy.
	Process	Hand harvesting. Destemming. Pneumatic pressing with separation of the single strength juice. Cold settling (48 hours). Addition of selected yeasts. Controlled fermentation at 15°C during 21 days. Stabilization. Filtering. Bottling.
	Main Characteristics	Alcohol: 13,5 % Total acidity: 6.36 g/l pH: 3.20 Sugar: 4.85 g/l
	Presentation	750 ml
	Tasting notes	Straw yellow in colour, this wine exhibits intense citrus aromas. Fruity and mild in the palate with a balanced acidity that highlights the freshness. Elegant and mineral finish.
	Food pairings	Enjoy with Mediterranean food, white cold meats and seafood.
	Drinking temperature	10°-12° C

