

Tarapaca

Varietal Pinot Grigio 2023



WHITE
STILL WINE



CHILE



CENTRAL VALLEY



SUITABLE
FOR VEGANS

TASTING NOTE

Appearance: Pale yellow with greenish hues. Nose: This wine has great aromatic intensity, with notes of fresh citrus fruit intermingled with ripe apricot aromas and floral hints. Palate: A very fresh wine with balanced acidity and a long, fruity finish.

VITICULTURE

Night-harvested grapes prevent oxidation. Juice settled in stainless steel, fermented at 11°C for 15-20 days, retaining varietal character. Avoided malolactic for refreshing acidity.

VINIFICATION

Night-harvested for freshness. Juice settled in stainless steel, fermented at 11°C for 15-20 days, preserving varietal character. No malolactic for crisp acidity.

FOOD MATCHING

White meat, like chicken / Fish such as salmon or tuna and pasta with a creamy sauce / different types of cheese.

| | |
|-----------------|----------------------------------|
| SIZE | 75cl |
| VINTAGE | 2023 |
| ABV | 13% |
| GRAPE VARIETIES | Pinot Grigio (100%) |
| CLOSURE | Screw cap |
| SKU CODE | L7596123 |
| EXPRESSION | White, Crisp, Dry and Refreshing |
| COUNTRY | Chile |
| REGION | Central Valley |
| ALLERGENS | Sulphur |
| SUITABLE FOR | Vegans, Vegetarians |
| CLOSURE | Screw cap |
| PH | 3.11 |
| TOTAL ACIDITY | 6.25g/l Tartaric |
| RESIDUAL SUGAR | 2.68g/l |
| SKU | L7596123 |