



RESERVA

Pinot Grigio 2010

Vineyards

The Pinot Grigio fruit comes from the El Ensueño vineyard in Casablanca. Its soils are clayey sand with low fertility and this, together with the cool coastal climate of the valley, makes it possible to produce grapes with great aromatic expression and plenty of freshness. Minimal irrigation completes the balanced development necessary for the production of high-quality grapes.

Vinification

The grapes are deep pink in colour, with touches of cinnamon. The fruit is selected, stemmed and crushed before passing through a must-cooler to the pneumatic presses. After pressing, the juice is left to settle for a long period in order to develop its clarity. Subsequently, the wine is fermented in stainless steel tanks at controlled temperature and then fined and bottled early, in such a way as to maintain its freshness and expression.

Tasting Notes

Colour: pale-yellow wine with slight hints of grey.

Aroma: white fruits and green apples, and floral scents with notes of roses and jasmine.

Flavour: fresh wine with good body: elegant, long and rounded, with a pleasant balance between sweetness and freshness.

Serving

Tº: Serve at 8° C.

Suggestions

Match food: Ideal as an aperitif and to accompany white meats and delicatessen.

Casablanca Valley



Match food



White meat

Analysis

Alcohol:	13.5%
pH:	3.32
Total Acidity:	3.92 g/lt.
Residual Sugar:	8.96 g/lt.