

Pinot Grigio 2022

BACKGROUND

Established in 2002, nestled in Argentina's San Juan region, Bodegas Callia embodies modernity and innovation. This well crafted range of wines exudes freshness and vibrancy, boasting an inviting fruit-forward profile that promises exceptional value for consumers. Sourced from vineyards employing sustainable practices, the winery is steadfast in its commitment to preserving local ecology and conserving resources for the region's future.

TERROIR & VINTAGE NOTES

The vineyards are located in the Tulum Valley at an average elevation of 2,130 feet above sea level, and contain alluvial soils ranging in quality from sandy loam to clay loam. With more than 300 sunny days a year, little rainfall (3.5 inches annually) and low relative humidity. This area favors the vineyards with healthy development through the end of the ripening stage. Meltwater, used for irrigation, is stored in reservoirs and channeled through canals to the vineyards, where a pressurized drip-irrigation system is employed to optimize the use of this area's scarce and valuable resource.

WINEMAKING & AGING

The grapes were harvested in early morning to avoid altering the typical color of this varietal, and were then gently pressed for the same reason. Fermentation was made at an average temperature of 62°F for a period of 12 days. The wine was then allowed to remain in contact with its fine lees for two months before it was filtered.

TASTING NOTES

Intense aromas of orange blossom and pear. On the palate, the wine is fruity with balanced acidity.



ORIGIN

San Juan, San Juan, Argentina

GRAPE VARIETIES

100% Pinot Grigio

SIZES

750ml

TECHNICAL DETAILS

ABV: 12%, TA: 7.2, RS: 3.9, Ph: 3.36,
Closure: Screw Cap

WINEMAKER

Gustavo Daroni



750ML

750ML

