

CASA CREBAR

VINEYARD SELECTION

RESERVA

PINOT GRIGIO 2020

VITICULTURE

VINEYARD SOURCE: VALLE DEL MAULE
SOIL TYPE: STONY ALLUVIAL-COLUVIAL
CANOPY MANAGEMENT: VERTICAL SHOOT POSITIONING
CLIMATIC DATA: SUBHUMID MEDITERRANEAN WITH 750MM RAINFALL DURING WINTER

ANALISIS

VARIETIES :100% Pinot Grigio
ALCOHOL DEGREE :13%
TOTAL ACIDITY :6.12 g/L
RESIDUAL SUGAR :1.49 g/L
Ph :3.05
MALOLACTIC FERMENTATION :0%



WINEMAKING TECHNIQUES

- HARVEST:** The grapes were harvested and immediately refrigerated at temperatures between 8 and 10 ° C.
- CRUSHING:** The grapes are gently crushed in a roller crusher. The pneumatic press are filled with these grapes crushed obtaining a high quality juice.
- DRAINED:** The must (free-run juice) is then drained, under carbon dioxide protection (CO₂) at a temperature not exceeding 10°C.
- PRESSED:** Then, the skins are pressed. This juice not be added to the free-run juice, since the quality of wine made from free-run juice is normally higher than the pressings.
- DEBOURBAGE:** The juice is clarified through settling cold overnight (debourbage), to clarified juice wich is settled with pectolytic enzymes. This operation should be carried out below 10°C.
- INOCULATION:** The juice is then inoculated with a selected pure yeast culture.
- FERMENTATION:** Fermentation is carried out between 15 and 16 °C during 21 days.
- RAKING:** After malolactic fermentation , the wine is allowed to settle and is then racked under carbon dioxide protection (CO₂) to remove the gross lees. At racking, sulphur dioxide is added to provide between 20 and 35 milligrams per liter free depending on the pH of the wine.
- CLARIFICATION AND STABILIZATION:** After fining, Bentonite is added at a rate dependent on protein content of the juice). Bentonite is used to avoid the precipitation of soluble grape proteins.
- COLD – STABILIZATION:** The wine is cold-stabilized by chilling to between -4°C and -2°C. Finally, the wine is filtered with diatomite's earth.
- BOTTLING:** The bottling is carried out in Monoblock GAI, with inert gas protection. Before the filling, the wine is filtered with Pad filtration.

TASTING NOTES

Yellow-straw colour with greenish light hints, almost transparent. Intense citric blossom aromas mingled with delicate fruity hints of peach and green apple. On the palate, the wine is fresh and smooth, with an excellent balance and a good persistence.

WINE AND FOOD

Pinot Grigio can match with Risotto with Goat cheese and prosciutto, Potato Ravioli, Lemon and Black Pepper Grilled Chicken Legs and Baked Swordfish with Vegetables. Ideal like appetizer. We suggest serving at 12 ° C.