

Minimalista

Pinot Grigio

Varietals:

85% Pinot Grigio, 10% Pedro Giménez, and 5% Torrontés

Tasting Notes:

This elegant Pinot Grigio offers delicate, floral aromas and tropical fruits. Light and clean with ripe apricot and white peach flavors, notes of chamomile and a bright crisp finish.

Vineyards:

Region:	Mendoza and San Juan
Vineyard Name:	Valle de Uco and Caucete
Soil Composition:	Loamy silt and clay.
Elevation:	690m
Training Method:	Guyot
Year Planted:	2009-2024
Planting Density:	2,600
Practices:	Certified Sustainable

Winemaking:

Harvest:	Manually harvested in early February
Fermentation:	Fermentation in stainless steel tanks at 14-16 °C for 21 days.
Malolactic Fermentation:	No

Aging:

Vessel:	Stainless Steel
Ageing Potential:	5 Years

Food Pairing:

Perfect on its own or enjoy with any lighter fare.

Technical Data:

Alcohol:	12.5%
Acidity:	5.5 grams/liter
Residual Sugar:	4.5 grams/liter
pH:	3.36

Production Quantity:

100,000 bottles



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