



JCV RAMATO PINOT GRIGIO 2020

VITICULTURE

Varietal Composition: 100% Pinot Grigio
Appellation of Origin: Casablanca Valley, Chile
Trellising system: Vertical shoot positioning
Pruning: Double Guyot
Irrigation: Drip
Soil type: Sedimentary and granitic soils in different stages of decomposition.

VINIFICATION

Harvest date: March 31, 2020
Picking method: Hand harvested
Fruit selection: At the vineyard
Pre-fermentation cold maceration: 7 days
Alcoholic fermentation: Spontaneous fermentation for 10 days
Yeast: Native yeasts
Pump-overs: Twice during alcoholic fermentation, then once a day by the end of it and finally once every two days.
Post-fermentation maceration: 2 months
Total skin contact: 2 months

AGEING

100% Stainless steel tank

BOTTLING

Stabilization: No
Fining: No
Filtration: No
Bottling date: November 27, 2019

ANALYSIS

Alcohol: 12,5%
Residual Sugar: 1,23 g/L
Total Acidity: 3,58 g/L
pH: 3,78