

# PACHECO PEREDA

Our wines are fresh, fruity and easy to drink. Perfect pairing for meals, as appetizers, or simply to enjoy a good drink.

## PINOT GRIGIO 2023

### TASTING NOTES

Delicate aromas of white flowers, tropical fruit and peach. Light, with fresh acidity in the mouth and a vibrant finish.

### PAIRING

White meat, goat cheese. Excellent aperitif.

### WINEMAKING

Fermentation in stainless steel at 14-16°C for 21 days. 21 days.

### GRAPES

85% Pinot Grigio, 10% Pedro Giménez y 5% Torrontés.

### REGION

San Juan: 25 de Mayo, Caucete, 9 de Julio, San Martín, Zonda. Mendoza: Barrancas, El Borbollón and Valle de Uco.

### TECHNICAL INFORMATION

**TA:** 5,5 g/L   **pH:** 3.36   **RS:** 4,5 g/L   **ALCOHOL:** 12,5%

