

No Es Pituko* 20 22 Orange



"With a nice orange-amber colour, this skin contact wine has aromas of dry peach and orange peel. In the mouth, fresh acidity balances well with notable tannins due to its fermentation with its skins for 60 days."

Roberto Echeverría Jnr, Chief Winemaker

ORIGIN:

Chile
Curicó Valley



Entre Cordilleras Areas

GRAPE VARIETY:

Sauvignon Blanc proprietor's single vineyard grapes, from ungrafted selected clones of pre-phylloxera French rootstock.

HARVEST:

March 21st, 2022.
Hand-picked in 18 Kg. boxes and carried to the winery immediately After cutting.
Carefully selected before processing.

WINEMAKING:



Vegetarian



Vegan

- Destemmed and crushed.
- Macerated and fermented in open tanks, with natural yeast.
- Extended Skin maceration for additional 60 days.
- 100% malolactic fermentation.
- No stabilization process, no filtration.
- No added sulfites
- Stored with its own lees in stainless steel tanks prior to bottling.

ANALYTICAL DATA: (APPROXIMATE DATA)

Alcohol:	13.5	% by vol.
Total Acidity:	4.7	grams per liter (Tart.)
Residual Sugar:	3.4	grams per liter
pH:	3.5	

SERVING T°:

Serve between 10° and 12°C.

CELLARING ABILITY:

At least 2 years

KEY DESCRIPTORS:

Natural - Fruity - Expressive - Vibrant – Fresh - Full body



Sustainable Winery
ISO 9001- HACCP