



**BODEGA
ARGENTO**

ARGENTO PINOT GRIGIO COOL CLIMATE 2015

At Bodega Argento we are very proud of Argentina's wine heritage and Mendoza's unique terroir.

We are dedicated to making wines that express a true varietal character. Fruit purity, freshness, vibrancy and elegance are the distinct hallmarks of our style.



TASTING NOTE

This wine shows a greenish yellow color with bright hues. Clear and mineral aromas, combined with white fruit flavors like pear, white peach and linden. In the palate presents a fresh and mineral entry, with a good concentration in the middle. It has a long aftertaste, with delicate freshness and acidity.

VARIETAL COMPOSITION

100% Pinot Grigio

REGION

Mendoza: Uco Valley

ABV

13%

FERMENTATION

Stainless steel fermentation at 57-60°F for 25 days

OAK

None

RESIDUAL SUGAR

3.05 g/L

ACIDITY / PH

6.45 g/L / 3.06 pH

VEGETARIAN/VEGAN

Yes / No

WINEMAKER

Silvia Corti