



JCV Ramato

Pinot Grigio 2024



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: April 16th, 2024
 Picking method: Hand harvested
 Fruit selection: At the vineyard
 Pre-fermentative cold maceration: 5 days
 Alcoholic fermentation: Spontaneous fermentation for 20 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.
 Total time of skin contact: 43 days

AGEING

Stainless steel tank



BOTTLING

Stabilization: No
 Fining: No
 Filtration: No
 Bottling date: October 16th, 2024
 Bottles produced: 2.610

ANALYSIS

Alcohol: 13,40%
 Residual Sugar: 1,40 g/L
 Total Acidity: 5,40 g/L
 pH: 3,65