



JCV RAMATO PINOT GRIGIO 2025

WINERY

The gravity-flow winery design provides a less interventionist approach to winemaking and requires less electricity. The top floor is for sorting and destemming, the bottom floor for fermentation and stainless steel tanks storage. Grapes, juice or wine flows from one floor down to the next using gravity.

VITICULTURE

Varietal Composition: 85% Pinot Grigio, 15% Gewürztraminer
 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 28th, 2025
 Picking method: Hand harvested
 Fruit selection: At the vineyard and at the winery
 Pre-Fermentative cold maceration: 5 days
 Alcoholic Fermentation: Each variety fermented separately, spontaneous fermentation, part of the blend fermented in WineGlobe
 Yeast: Native yeasts
 Pump-overs: Once a day
 Total time of skin contact: 39 days

AGEING

Stainless steel tank



BOTTLING

Stabilization: No
 Fining: No
 Filtration: No
 Bottling date: July 24th and 25th, 2025
 ALCOHOL

ANALYSIS

Alcohol: 13,5 %Vol