

Giesen

Estate Pinot Gris

Varietals:

100% Pinot Gris

Tasting Notes:

Aromatic and fresh with aromas and flavors of candied pear, quince and lavender with bright acidity and a long finish.

Vineyards:

Region:

Wairau and Awatere Valleys, Marlborough, New Zealand

Winemaking:

Fermentation:

Each parcel of Pinot Gris is harvested at optimum ripeness. Short skin contact adds flavor and texture to the wine: fermented in stainless steel tanks, we used very select aromatic yeasts to make the wine more intense. We stopped the ferment early to retain a small amount of acidity and natural sugar to give the wine its off-dryness. The wine was held on lees for two months to help build mouth feel & texture, then blended and bottled.

Food Pairing:

Enjoy on its own or with nuts, olives, seasonal salads, seared or grilled fish or light chicken dishes.

Technical Data:

Alcohol: 12.2%
Acidity: 5.58 grams/liter
Residual Sugar: 8 grams/liter
pH: 3.45

Production Quantity:

N/A



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