

# FRONTERA

## AFTER DARK



# PINOT GRIGIO

- C E N T R A L V A L L E Y -



- **VARIETY** 85% Pinot Grigio / 10% Chardonnay / 5% Riesling.
- **HARVEST** Machine harvest during March.
- **SOIL** Alluvial with good permeability.
- **AGING** In stainless steel tanks for 3 to 6 months.
- **COLOR** Clean and bright.
- **NOSE** Fresh apples and pears
- **PALATE** Gentle, round and mouthfilling with crisp acidity.
- **PAIRING** All kind of shellfish, flaky white fish or chicken
- **RESIDUAL SUGAR** 4,38 G/L
- **TOTAL ACIDITY** 6,2 G/L
- **ALCOHOL** 12%