



Tierra del Fuego counts with more than 100 years of experience in wine crafting and has the most modern infrastructure and technology for the elaboration of high quality wines.

The winery is in San Javier de Loncomilla, surrounded by two rivers and the Andes mountain range. Their Peñasco vineyard has poor granite soil that's perfect for white wines as it preserves acidity and red wines as it creates fresher and lighter wines with vibrant acidity. The wines have high antioxidant levels due to a major temperature variation of up to 20°C/30°F.



## RESERVA PINOT GRIGIO

*The Pinot Grigio Reserva presents itself with a pale straw yellow color, offering a fresh and crisp bouquet of citrus fruits, green apple, and hints of floral notes. On the palate, it delights with zesty flavors of lemon, pear, and a touch of minerality. The wine displays a lively acidity that contributes to its refreshing character. Pair this Reserva with light seafood dishes, such as grilled shrimp or ceviche, or enjoy it as an aperitif. Its vibrant flavors and clean finish make it a perfect choice for warm, summer days.*

### VINEYARD AND PRODUCTION INFO

Valley	Maule
Vineyard name	-
Soil composition	Stony alluvial, franc soil
Training method	Vertical shoot position
Elevation	60 mts above sea level
Exposure	East to west
Year vineyard plated	2011

### ANALYTICAL DATA

Al.°C	13,5°
Ph	3,2
TA (g/L)	3,7
RS (g/L)	3,1

### WINEMAKING AND AGING

Varietal composition	100% Pinot Grigio
Fermentation container	Stainless steel
Fength of alcoholic fermentation	8 days
Fermentation temperatur	Between 25 and 28 °C (77-82°F)
Maceration technique	Gentle Pumpover
Malolctc fermentation	100%
Type of Aging Container	Stainless steel
Type of Oak	-
Winemaker	Gonzalo Pérez
Viniculturist	Ricardo Lagos

