



ficha  
técnica

Argento is deeply rooted in the soils of Mendoza, blended with the spirit of Argentina, and shared with the world. Our wines embody the essence of a modern Argentina: confident, sophisticated and expressive.

Grounded in tradition and motivated by innovation, our winemakers are fiercely proud of their heritage and the unique terroir of Mendoza. We are dedicated to crafting rich, flavorful wines that emphasize the hallmarks of the Argento style – fruit purity, vibrancy and elegance.

# Argento

## Pinot Grigio Cool Climate 2010

### Tasting Note

This refreshing Pinot Grigio offers delicate floral aromas and is light and clean to taste. White stone fruit flavors are complemented by mineral and slate notes typical of fruit from high altitude, cool climate vineyards. The wine finishes with bright, crisp acidity.

### Varietal Composition

100% Pinot Grigio

### Region

Rivadavia and Uco Valley; 2,650-3,600 feet above sea level

### ABV

13.3%

### Fermentation

Stainless steel fermentation at 57-61°F for 25 days

### Oak

None

### Residual Sugar

3.41 g/L

### Acidity/PH

5.8 g/L / 3.33 pH

### Winemaker

Sebastián San Martín & Nick Goldschmidt



CELLAR KEY

[www.argentowine.com](http://www.argentowine.com)