

Les Importations Privées Actuel-Réalisation

Big Head Wines Inc.

RAW Pinot Gris 2016

Blanc 2016 Niagara

Nature

Particulier Licencié

Importation Privée
Unité par Caisse
6

\$43.14

\$37.38

Encépagement
Pinot Gris

% Alc./Vol. 12,1 g / l Sucre 4,3 g / l Acidité 4,99

Température de Service 8 °C

Longévité 3 à 5

Accord mets



RAW Pinot Gris 2016 2016 12,1%, Niagara, Big Head Wines Inc. 6 x 750ml @ 36.34\$ bout., 218.02 \$ /caisse. **Licencié Prix IP**

Culture Nature

Sol

Vinification Fermenté et élevé en cuve de ciment 2000L

Elevage Hunter Farms Vineyard | Niagara Lakeshore
Grappe entière

RAW Pinot Gris 2016

RP

WS

RR

Ratebeer note

Ratebeer Style

WINEMAKER'S NOTES

Picking late, closer to 22° Brix, as opposed to the normal 19-20°. We wanted a fuller Pinot Gris. Hot year caused vine shutdown, slowing down sugar development. We pressed whole cluster, settled 48 hours in stainless steel, then moved straight to concrete. This was our first time using concrete, and wanted unlined concrete so the wine can breathe through the pores. Preparing the concrete, we had to flush it with tartaric acid prior to filling so the lime in the concrete wouldn't neutralize the acidity in the wine. We monitored temperature, and the fermentation took 7 months. We made sure the fermentation finished dry. We fined and protein stabilized, but no filtration took place.

SOMMELIER'S NOTES

This is a serious Gris. It has weight and depth. The nose is already showing peach, quince, chalk and mushroom notes. The palate is rich and structured. Plenty of citrus and stone fruit on the palate, it is dry, and has a chalky

Actuel-Réalisation
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