

Orange



Grape Variety

Pedro Giménez

Alcohol Content

14,5

Acidity

6

pH

3,7

Sugar Content

2,8

Training Method

Pergola

Vineyard Management

Furrow irrigation

Soil Profile

Deep sandy to sandy loam soil. Presence of clastic, gravel-like material, with some limestone.

Harvest Date

Early March

Harvest Method

Hand-harvested into 20-kilo bins

Grape Reception

In concrete tanks

Origin

Chapanay, San Martín

Altitude

700 m.a.s.l.

Vine Age

1942

Best Served at

59–62.5°F

Maceration

During fermentation at 15°C

Fermentation

Spontaneous fermentation at 15°C using native yeasts, until total sugar reduction

Malolactic Fermentation

With native bacteria for 30 days

Aging

6 months in concrete tanks

Bottling

September 2022

Production

11.000 bottles

Tasting Notes

A ripe and complex wine revealing light golden hues, a rich variety of floral and fruit aromas, and hints of candied citrus peel from its contact with the grape skins. A treat for the palate, with character, structure and unfailing acidity. Delicate aromas of orange blossom, bergamot oranges and honey.

Winemakers

Matías Morcos / Lis Clément



Descor ChadOS

Among the Best
Argentinian Naranja Wines

FINCA FELIZ

Tesoro Naranja
de Pedro Giménez 2023



FINCA FELIZ

MENDOZA • ARGENTINA



TESORO PEDRO GIMÉNEZ 2023

"Typical of the buzz that's happening in Junín right now, this is a varietal Pedro Giménez from an 81-year-old pergola. Entirely unwooded, it's a fairly traditional white at a good price, with quince and green tea flavours and some subtle bitterness"

