

Vuelà

2022

The 2022 vintage is very cool, with average and maximum temperatures below the historical average of the last 24 years. In 2022, the maximum temperatures in February and March (grape ripening period) were 28°C, compared to historical averages of 35°C and 33°C, respectively. These moderate highs allowed the grapes to ripen slowly, preserving their natural acidity. The wetter weather conditions in December, January and February encouraged us to thin out our plots and to harvest our whites earlier and earlier. We therefore harvested our whites early, between the 6th and 18th of February for the pinot gris.

Uco Valley



APPELLATION

IG Los Chacayes

GRAPE VARIETIES

100% Pinot Gris

WINEMAKING

We press quickly to avoid maceration of the must with the marc, which limits the extraction of colour. We then naturally clarify the must by cold treatment and ferment it at low temperature (14 to 17°C) with selected yeasts.

AGEING

Aging on fine lees for 3 months in stainless steel tanks with weekly pump overs to finish giving body and volume in the mouth.



TERROIR

Pebbles and Volcanic Moraines.

DENSITY

3 000 vines/ha, trellised.

AGE OF THE VINES

20 years.

YIELD

80 hl/ha.

FIRST VINTAGE

2001

WINEMAKER'S NOTE

The colour is light green with bright reflections. The nose is fresh and slightly floral with a fruity profile of peaches and apricots. Very fresh entry in the mouth. Full on the palate, supported by a very good acidity and a beautiful aromatic persistence.

FOOD PAIRING

Tapas, seafood, Melon and iberico ham salad, cucumber veloute with ginger.



**ORGANIC
WINE**



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