



# FRONTERA PINOT GRIS

◀ C E N T R A L V A L L E Y ▶

Excellent company for all kinds of shellfish, delicate fish  
and salads.



- **VARIETY** 85% Pinot Gris / 10% Chardonnay / 5% Riesling.
- **HARVEST** Mechanical harvest during March.
- **SOIL** Alluvial with good permeability.
- **AGING** In stainless steel tanks for 3 to 6 months.
- **COLOR** Clean and bright.
- **NOSE** Fresh pear and apple aromas.
- **PALATE** Gentle, round and mouthfilling with crisp acidity.

