

AURORA CELLARS

N/V Leora



Alcohol label %: 12.0 | pH: 3.32 | Acidity (TA): 9.6 | Residual Sugar (g/L): 18.0

Growing Conditions

This Vineyard transitioned to bubbly production to make an old planting style more efficient. 4 caned canopy

Harvest

It is the first Pinot Grigio that we pick every year in order to make sure it maintains its acidic structure. Picking the fruit early ensures that the wine will retain its varietal character and has a moderate level of alcohol.

Winemaking

This Pinot Grigio was lightly pressed to extract the cleanest juice possible. We ferment this wine to showcase the natural citrus that is present in the fruit.

Aging

Stainless steel

Bottling

Grigio that stopped with enough natural residual sugar to power its secondary via Cuveé close

Nose

Aromas of a lightly spiced apple tart.

Palate

This wine is crisp, vibrant, and robust.