

Edio

2023 PICPOUL

Grown at Camino Alto. The grapes were picked at 21.3 Brix when acid and flavors were at optimal levels. Stainless steel fermented and aged.

Pale straw in color. On the nose, this wine is citrus forward with bright notes of lemon and lime with hints of green apple. The palate leads off with bright acidity. Flavors of grapefruit and lemon with a long lasting but refreshing finish.



VINEYARD: CAMINO ALTO

VINEYARD ELEVATION: 2950 FT

SOIL: AIKEN CLAY LOAM

CLONES: 01

CELLAR AGING: STAINLESS STEEL

FERMENTED AND AGED

ALC. %: 13

BRIX: 21.3

HARVEST DATE: 10/24/23

BOTTLE DATE: 01/26/24

CASES PRODUCED: 162

RETAIL PRICE: \$32

OPTIMAL DRINKING WINDOW: THROUGH

END OF 2025

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