

CORRALILLO GEWÜRZTRAMINER 2016

D.O. San Antonio Valley



TERROIR

Our Gewürztraminer vineyards are planted lower down on a slope, an area that tends to be very cold, which leads to slow maturation of the bunches developing a great aromatic expression. Soils are deep, mainly from granitic origin in various stages of decomposition, together with a high presence of quartz and volcanic material, which allows the vines to explore and develop a root system that is required for proper vegetative growth. The vineyard finds its own natural balance

WINEMAKING

Grapes were harvested from March 17th and separated into two equal portions. Bunches of the first lot were destemmed and macerated at 41°F (5°C) for 12 hours, while the fruit of the second was whole bunch pressed at low pressure. This ensures freshness, varietal aromatic expression and also great volume and roundness on the palate. The alcoholic fermentation was conducted in 300 L stainless steel barrels at low temperatures for 30 days, with periodic stirring of the lees to enhance complexity and mouth feel.

TASTING NOTES

This wine has a clear and shiny yellow color, with an expressive floral nose of rose petals, as well as grapefruit, tropical fruit and crisp ginger. Concentrated, clear and full-bodied on the palate, creamy ripe fruit, that leaves a long, unctuous, intense finish.

FOOD PAIRING

Perfect to accompany sushi, lightly seasoned dishes with ginger, tarragon, saffron and curry. Pairs perfectly with Asian food and desserts. Serve at 50°F (10°C).

TECHNICAL INFORMATION

- Alcohol: 13°
- Total Acidity (g/l): 6,00
- Residual Sugar (g/l): 3
- pH: 3,2
- 690 cases produced