

RIESLING CORRALILLO 2017

D.O. Casablanca Valley



VINEYARD

This Riesling comes from our Santo Tomás Vineyard in the Lagunillas sector of the Casablanca Valley. This area is highly influenced by the coastal climate, which is ideal for this variety. It is planted on coastal batholith-type soil, which is granitic diorite in different stages of decomposition along with quartz and clay. This enables the vines to achieve great plant expression and reach a natural balance thanks to the vineyard's organic management with tremendous expression of terroir. Foliage management aims to keep the fruit well covered to prevent overexposure to the sun in order to maintain fresher, fruitier aromatic notes.

VINIFICATION



The grapes were hand picked and whole-cluster pressed at low pressure to obtain clean and very high-quality must, which was then cold macerated to increase complexity on the palate. The must was decanted at low temperatures for 24 hours and fermented in 300- and 2,800-liter stainless steel tanks. Alcoholic fermentation took place at very low temperatures with yeasts selected for this variety, followed by six months of periodic lees stirring (battonage) to increase the volume and heighten the texture and silkiness on the palate until time for bottling.

TASTING NOTES

Bright greenish-yellow in color with intense fruity and floral aromas recalling apricots and a generous touch of minerals as well as subtle citrus notes and a bit of the hydrocarbon (petroleum) that the variety is known for. Tremendous freshness and volume on the mineral and saline-edged palate with a pleasing and lingering finish.

FOOD PAIRING

Recommended for fish and shell-fish dishes with cream sauces, especially those with a bit of iodine, such as oysters, as well as intensely flavored cheeses and citrusy desserts. Serve at 10°C.

TECHNICAL INFORMATION

Alcohol: 13.5°
Total Acidity (g/L): 5.4
Residual Sugar (g/L): 3
pH: 3.11