

Corralillo Riesling 2014 D.O. Casablanca Valley



100 % Riesling

Alcohol: 13°

Total Acidity (g/l): 6,25

Residual Sugars (g/l): 1,0

pH: 2,95

386 cases produced

Terroir

This Riesling is crafted from our Santo Tomás vineyard, located in the Lagunillas area of Casablanca Valley, and benefits greatly from its unique marine influence. The predominant soils are of granitic origin in various stages of weathering, some quartzic clays and good drainage. This allows the vines to achieve an optimal vegetative expression, reaching a natural balance thanks to the Biodynamic vineyard management, resulting in a great expression of the terroir.

Winemaking

All the grapes were hand harvested. The fruit was whole-cluster pressed at low pressures in order to obtain a clear and pure juice. The juice was left to settle at low temperatures for 24 hours and fermented in 300 and 2800 L stainless steel tanks, keeping the temperature low and using selected yeasts strains. The wine received regular lees stirring for 3 months to improve mouth feel, volume and texture. We made the decision to bottle all of our Riesling with screwcap closures to preserve the freshness and aromatic intensity of this wine.

Tasting Notes

This wine has a bright yellow color with green nuances. Intense aromas of apricot, white flowers, citrus, mineral expression and the classic hints of petrol on the nose. On the palate it has nice and fresh mineral acidity, with great volume and salty flavors, and a bright lingering finish.

Food Pairing

Ideal companion for fish, particularly seafood with iodine flavor like oysters. Also can be paired with intense cheeses and citrus desserts. Serve at 10 °C.

