

## CORRALILLO RIESLING 2016


*D.O. Casablanca Valley*



### TERROIR

This Riesling is crafted from our Santo Tomas vineyard, located in Lagunillas area, Casablanca Valley, and benefits greatly from its unique marine influence. The predominant soils are of granitic origin in various stages of decomposition, called coastal batholith, with the presence of quartz and high quality clays. This allow the vines to achieve an optimal vegetative expression, reaching a natural balance thanks to the Organic vineyard management, which results in great

### WINEMAKING



All the grapes were hand harvested and the fruit was whole bunch pressed at low pressure in order to obtain a clear and pure juice. One lot underwent a cold soak to enhance flavor complexity. The juice was kept cold and decanted for 24 hours and then fermented in stainless steel tanks of 300 and 2800 L. Alcoholic fermentation was conducted at low temperatures using specific yeast strains. The wine received lees stirring for 3 months to improve mouth feel, volume and texture.

### TASTING NOTES

This wine has a bright yellow color with green nuances. The nose shows intense aromas of apricot, mineral expression and the classic hints of petrol. The palate is full of fresh mineral acidity, with great volume and salty flavors and a bright, lingering finish.

### FOOD PAIRING

Ideal companion for fish and particularly seafood with an iodine taste, like oysters. It also can be paired with intense chesses and citrus desserts. Serve at 50°F (10°C).

### TECHNICAL INFORMATION

- Alcohol: 13,5°
- Total Acidity (g/l): 6,40
- Residual Sugar (g/l): 3
- pH: 2,9
- 427 cases produced