

CORRALILLO
GEWÜRZTRAMINER

VINTAGE: 2018

D.O.: Valle de San Antonio

TECHNICAL INFORMATION

Alcohol: 13,5%
Total Acidity: 4,55 g/l
Residual Sugar: 3 g/l
pH: 3,4
Produced cases: 520



ORGANIC CERTIFICATION

USA: -

EUROPE/CHILE: organic wine

HARVEST

The 2018 season was rather cold. The summer was colder and cloudier than that of 2017, with intense, cold winds from the coast. The harvest took place during the last week of March and yielded excellent quality fruit with tremendous expression of flavors, aromas, and acidity.

VINEYARD

The Gewürztraminer vineyards are planted in the coldest sectors of the property, which allows the grapes to ripen slowly and develop excellent aromatic expression. The soils are deep, with granitic composition in different stages of decomposition and a great deal of quartz and some volcanic matter. This enables tremendous root development and optimal vegetative expression, and organic and biodynamic vineyard management helps the vines reach a natural balance. Canopy management aims to keep the fruit partially exposed to the sun for greater complexity of aromas and flavors in this variety.

VINIFICATION

The grapes were harvested in two lots. One half was destemmed and macerated for 12 hours at 5 °C, and the other half was whole-cluster pressed at low pressure. This allows us to achieve great varietal aromatic expression and intense freshness as well as tremendous volume and roundness on the palate. The must was then fermented over 30 days in 300-liter stainless steel barrels with periodic movement of the fine lees for a month to increase complexity and persistence on the palate.

The wine was then racked to 400-liter barrels to age slowly with very little oxidation in search of roundness and texture.

TASTING NOTES

Pairs well with fish-based dishes such as sushi, dishes subtly seasoned with ginger or curry, Asian dishes in general, and dessert.

Serve at 10 °C.

FOOD PAIRING

Pairs well with fish-based dishes and shellfish with creamy sauces, especially those with a bit of iodine, such as oysters, as well as intensely flavored cheeses and citrusy desserts. Serve at 10 °C.

