

**CORRALILLO
RIESLING**

VINTAGE: 2018

D.O.: Valle de Casablanca

TECHNICAL INFORMATION

Alcohol: 13.5%

Total Acidity: 5.74 g/l

Residual Sugar: 5 g/l

pH: 3.07

Produced cases: 294



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 Riesling grapes come from our Santo Tomás Vineyard in the Lagunillas sector of the Casablanca Valley. This area is highly influenced by the sea and is ideal for this variety. It is planted on coastal batholith (granitic diorite) soils in varying stages of decomposition with the presence of quartz and clay. 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 well covered to prevent over-exposure to the sun and maintain the fresh and fruity aromas

VINIFICATION

The grapes were picked by hand and whole-cluster pressed under low pressure to obtain clean, very high quality must that then underwent a cold pre-fermentation maceration for greater 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. The new wine remained on its fine lees for 6 months with periodic stirring (battonage) to increase volume and promote silky texture on the palate.

TASTING NOTES

Bright yellow in color with intense fruity and floral aromas, apricot notes, and citrus tones with a tremendous mineral edge and the variety's typical notes of hydrocarbons. Tremendous freshness and volume on the palate. Mineral and saline with a pleasing, persistent finish.

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.

