

# Gran Reserva 2018

## Riesling

*“Pale straw in colour. The nose is intensely floral, with lemon peel and mango. Fresh and juicy in the mouth, the acidity balanced by plenty of extract. Long and mineral finish. The wine can be enjoyed now, but will develop nicely over the next ten years”*



### VINEYARD

A small plot of Riesling grafted in 2008, on deep sandy soil with pockets of black clay. The vineyard is in the westernmost reaches of our vineyard, at the feet of a depression in the hills that form the backbone of our estate, which funnels cold sea wind into the valley. The vineyard is therefore one of our coolest, but rarely suffers from spring frosts.

### HARVEST

After a cool and dry growing season, harvest was carried out on 20 May 2018.

### VINIFICATION

On arrival at the winery the grapes were pressed and the juice transferred to small stainless steel tanks. No sulfites were added at this stage. The wines fermented spontaneously at ambient temperatures, which are low during harvest, peaking only at 19°C at the height of fermentation. The wines were subsequently left on the fine lees for two months. Adjustment of final sugar level was done using some Noble Late Harvest Riesling, to create a better balance and add some extra richness before bottling. 650 cases produced.

12.8%

TOTAL  
ALCOHOL

3.07

TOTAL  
PH

6.3 G/L

TOTAL  
ACIDITY

4.4 G/L

RESIDUAL  
SUGAR

0.35 G/L

VOLATILE  
ACIDITY

VINA  
**CASAS DEL BOSQUE**  
CHILEAN PREMIUM WINES