

Gran Reserva 2019

Riesling

“Pale straw in colour. The nose is slightly floral, with notes of quince and peaches.

Fresh and opulent in the mouth, the acidity balanced by high 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-block is therefore one of our coolest, but rarely suffers from spring frosts.

HARVEST

After a normal growing season, the autumn stayed dry and harvest was carried out on 15 April under cool weather.

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 21°C at the height of fermentation. The wine was subsequently left on the fine lees for two months.

Fermentation halted with 5 g/L of natural sugar left, which resulted helpful to balance acidity and create additional richness. No attempts were thus made to ferment the wine to total dryness.

Bottled on 16 August 2019. 680 cases produced.

13.9%

TOTAL
ALCOHOL

2.96

TOTAL
PH

7.8 g/L

TOTAL
ACIDITY

5.0 g/L

RESIDUAL
SUGAR

0.35 g/L

VOLATILE
ACIDITY

VIÑA
CASAS DEL BOSQUE
CHILEAN PREMIUM WINES