

Reserva 2019 Late Harvest Riesling

“Acacia honey, lemon peel and quince jelly on the nose. Clean (only 0,6 g/l VA) with the luscious sweetness balanced by refreshing acidity.”



12%	9.8 GL	117 GL	40/152 PPM at bottling
ALCOHOL	TOTAL ACIDITY	RESIDUAL SUGAR	SULFITES (FREE / TOTAL)

TERROIR / SOIL

Well-drained, sandy soils, just down the “San Jerónimo” gap. The vineyard is 18 km from the Pacific Ocean at 250 m altitude. Frequent foggy mornings and warm, windy days in late summer and autumn create ideal conditions for noble rot to develop.

VINEYARD AND CLIMATE CONDITIONS

Vineyard located within the coolest, westernmost reaches of the Casablanca Valley. Riesling was grafted onto Merlot vines in 2008 as Merlot had difficulty to ripen in this cool area.

Average temperatures in summer are 18.9°C and in winter 10.7°C. Mean diurnal shifts in March are 13.1°C.

Yearly rainfall is around 380 mm, falling mostly between May and September.

WINEMAKING

Harvesting occurs by hand, selecting only those bunches that present at least 30% Noble Rot. After harvesting the grapes were destemmed, crushed and left to macerate overnight, to redissolve the dried berries. Pressing occurred on the second day, and the resulting juice was left to cold settle for two days following which time it was racked clean to stainless steel tanks, inoculated with selected yeasts and fermented at temperatures between 16 and 22°C. When 11.5% alcohol was reached, the tank was chilled to halt fermentation, and subsequently racked and sulfured.

The wine was cold stabilized and filtered. Bottling occurred on 28 April 2020. 12.450 bottles of 375 ml were produced.

SERVE WITH

Ideally served at 5 – 7°C with foie gras, fresh fruits or fruit desserts, or panettone. Spices like cardamom and nutmeg. Cheeses like gorgonzola or camembert.

VINA
CASAS DEL BOSQUE
CHILEAN PREMIUM WINES