

# Riesling 2020

*Pale straw color, the nose is slightly floral, with notes of quince and peach.*

*Mineral notes complement the bouquet. Fresh and profound palate, of balanced acidity and long, mineral finish. The wine can be enjoyed now or hold for the next ten years.*

**ALCOHOL:** 12,7%

**PH:** 3,03

**TOTAL ACIDITY:** 8,5 g/l

**RESIDUAL SUGAR:** 6,18 g/l



## **VINEYARD**

Grapes come from a small plot of Riesling grafted in 2008, on deep sandy soils with sectors of black clay. The vines are located on the westernmost part of the vineyard, at the foot of the hills that form the backbone of our estate, and which channels the sea breezes into the valley. The plot itself remains quite fresh thanks to this, and is rarely exposed to spring frosts.

## **HARVEST**

After a very hot and dry season, Fall remained with high temperatures, with the harvest being carried out on March 18th.

## **WINEMAKING**

Upon arrival at the winery, the bunches are pressed and the juice is transferred to small stainless steel tanks. No sulfites are added at this stage. The wine ferments spontaneously at room temperature, which remains low during the harvest period, reaching 18°C/64°F. After that the wine is left for two months on its fine lees. It is important to note that fermentation was interrupted at 6g/L of natural residual sugar, which resulted quite useful to balance acidity and enrich the wine; there was no intention to ferment until completely dry.

Bottling occurred on February 16th, 2021. 660 cases produced.

VIÑA  
**CASAS DEL BOSQUE**