

Reserva 2017 Late Harvest Riesling

“Light golden in color, this complex wine reveals a seductive nose of quince jelly, lemon peel and jasmine. In the mouth, honeyed notes of dried fruits and orange marmalade are balanced by excellent acidity. The finish is clean and long”



VINEYARD

All fruit was sourced from our own vineyard, where we have small block of Riesling planted on a sandy loam soil located within the westernmost reaches of our vineyard and of the Casablanca Valley. The closeness to the ocean gives us foggy mornings and sunny and windy afternoons, which are ideal to create noble rot: the grapes become effected by Botrytis in the morning and dry up in the afternoon. Since only dry berries are picked, yields are on average only 2.3 tonnes per hectare (1 ton per acre).

HARVEST

Harvest was carried out by hand in three different tries between 13 March and 14 April, selecting only those bunches affected by sufficient noble rot.

VINIFICATION

On arrival at the winery the grapes were destemmed and crushed, to allow for a maceration of a few hours before pressing. The resulting juice was fed by gravity to fifth use French oak barrels where it was slowly fermented at wintery temperatures for 6 weeks with selected yeasts until fermentation stops. Following fermentation the wine was racked to stainless steel tanks, to avoid oxidation and preserve freshness. The wine was clarified with bentonite clay and isinglass before being filtered and bottled in June 2018. Only 8.184 bottles of 375ml were produced.

12.1%

TOTAL
ALCOHOL

3.18

TOTAL
PH

7.7 G/L

TOTAL
ACIDITY

137 G/L

RESIDUAL
SUGAR

1.00 G/L

VOLATILE
ACIDITY

VINA
CASAS DEL BOSQUE
CHILEAN PREMIUM WINES