RIESLING

VINTAGE: 2017
GRAPE VARIETY: 100% Riesling
APPELLATION: San Antonio Valley
WINEMAKERS: Felipe Marin and Maria Luz Marin
PEAK DRINKING: To drink now, but excellent for aging up to 8 years according to your personal taste.

TASTING NOTES:
COLOR: Pale straw yellow
NOSE: Peach candy, lemon sherbet, hints of cinnamon.
PALATE: This wine is well-balanced on the palate with a pleasant volume and mouthfeel. The mineral component couples perfectly with the touch of sweetness of this wine. Well made.

VITICULTURE:
Age of the vines: 17 years
Yield per hectare: 4 tons per hectare
Soil: Sandy (82%) and Granite (18%)
Climate: Coastal climate, 4km away from the Pacific Ocean with average temperatures of 15°C. In summer temperatures are not higher than 28°C. Cold mornings with cloudy days are normal. Frost and morning mists occur in spring and early summer. No rain during growing season.

Harvest Method: Grapes are handpicked according to their soil profile during the first weeks of March. Crunchy berries with an awesome acidity. The harvest this year started one month earlier.

VINIFICATION:
Grapes are manually sorted by hand allowing a small percentage of botrytis cinerea, leaving behind unwanted green materials. The bunches are directed to the press without being crushed and then gently pressed for 3 hours. The juice is chilled down to 5 degrees and then racked off the lees. It ferments at 12°C with commercial yeast for 2.5 weeks. Fermentation is stopped just before dryness to retain some residual sugar. No acid addition or fining products.

TECHNICAL SPECIFICATIONS:
<table>
<thead>
<tr>
<th>ALCOHOL</th>
<th>RESIDUAL SUGAR</th>
<th>PH</th>
<th>TOTAL ACIDITY</th>
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<tbody>
<tr>
<td>13%</td>
<td>8,49g/l</td>
<td>3,10</td>
<td>6,71g/l</td>
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RECOGNITIONS:
Descorchados: 92 pts
Robert Parker: 89 pts

SUGGESTIONS:
Serving temperature: 10°C
Ageing potential: Drink young or age up to 8 years.
Food pairing: This aromatic wine with its playful combination of fresh acidity and some residual sugar, can be served as an aperitif with a delicious fresh ceviche or any type of seafood. Furthermore, it is the best friend for spicy food, such as a delicious Thai Curry.