

GEWÜRZTRAMINER 2019 COLCHAGUA, CHILE

2019 production, 250 cases 92 POINTS TIM ATKIN

TASTING NOTES

Colour: Clean yellow.

Nose: Chamomile, following with some scents of roses and dry

grapes.

Palate: it enters silky with a sweet taste and a moderate

acidity, mango, banana and honey.

VARIETAL 100% Gewürztraminer.

VINEYARD Litueche, Colchagua Costa, Chile.

WINE MAKING

Average vineyard age: 14 years. 100% hand picked harvest. There is a manual selection of grapes in the vineyard and then at the cellar. Closed pneumatic pressing. The alcoholic fermentation is carried in small stainless steel tank. Temperature controlled fermentation.

Fine yeast contact.

Bottling date: November 2017 **Market launch:** Marcj 2018

ANALYSIS

Alcohol	13,0	% vol
Dry extract	3 1, 9	g/l
Residual sugar	28,0	g/l
Total acidity	4,2	g/l (C ₄ H ₆ O ₆)
рН	3,6	

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