

RIESLING 2021 CASABLANCA VALLEY, CHILE

2021 production of 450 cases

TASTING NOTES

Colour: pale straw.

Nose: Intense and clean, chamomile, lemon flower and quince. *Palate:* Grapefruit and apricots. Dry wine, balanced acidity and long finish.

VARIETAL	100% Riesling.
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VINEYARD Lo Ovalle, Casablanca Valley.

WINE MAKING

Average vineyard age: 20 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 during 6 months.

Bottling date: November 2021 Market launch: May 2022

ANALYSIS

Alcohol	13,0	% vol
Dry extract	29,0	g/l
Residual sugar	6,8	g/l
Total acidity	7,0	g/l (C ₄ H ₆ O ₆)
рН	3,1	



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