

CONO SUR RESERVA ESPECIAL RIESLING 2017

Vintage 2017
Grape Riesling 100%
Appellation Bío Bío

Tasting Notes This bright and clean Riesling has a greenish yellow coloring and a very expressive nose with notes reminiscent of white flowers, white peaches, orange blossom and grapefruit. On the palate it is full and silky with great balance between sweetness and acidity. Pairs best with appetizers, seafood, white meat, cheeses and dessert.

Vineyard Growth
Vineyard Origin Quitralmán San Pedro Estate (60%) / El Arrayán Estate (40%).
Soil Mineral soil with red clay.
Climate Cold, rainy during spring and summer.
Harvest Pluviometry 1.100 mm.
 Hand picked. April 3, 2017.

Winemaking Highlights
Winery Viña Cono Sur. Santa Elisa Estate. Chimbarongo.
Ageing Process 4 to 12 months in stainless steel tanks.
Date of bottling July, 2017.

Laboratory Analysis
Alcohol 13,5 %vol
Residual Sugar 6,8 g/l
pH 3,25
Total acidity 7,4 g/l

