



Riesling

2019

Tasting notes:

Pale yellow color. Aroma of fruits, pears and white plums, with petroleum notes. On the palate it shows balanced acidity, round and with good volume. Long end. EB, 10/16/2020

Vinification:

Manual selection of the grapes. Direct pressing without destemming. Racking at 12°C. Fermentation in steel tank at 18°C. Natural stabilization without the use of clarifying agents. Aging in bottle for more than 12 months.

wine: white	varieties: 100% Riesling	region: Pan de Azúcar, Maldonado
vineyard: espalier system, rocky soil, due to the syenite rock	production: 39 HL/Ha	harvest: Manual, on February 15 th , 2019 at optimum maturity.
bottling: December 12 th , 2019	service: Serve at 12°C	bottles: 4.693
lot: 2219	alcohol: 13,0 % Vol	triatable acidity: 4,0 g/L of H ₂ SO ₄
pH: 3,14	volatile acidity: 0,27 g/L of H ₂ SO ₄	sugar: 1,6 g/L