

T.H.

Riesling
SAN ANTONIO, 2013

Winemaker's Notes

The nose has intense aromas of white fruits such as peach, fresh pineapple and pear accompanied by delicate floral notes like jasmine with a hint of lemon peel and ginger. On the palate, its vibrant acidity stands out with expressive citrus notes and minerality developing soft sensations of honey, gasoline and kerosene-like flavors, which add complexity.

It has a medium-structured, fresh palate with a broad texture. The wine will develop its complexity and more aromas within the next 10 and 24 months.

Winemaking

The grapes were carefully transported and rigorously sorted at the winery, ensuring that only ripe clusters free from rot were gently pressed. In order to preserve the characteristic of the vintage in Lo Abarca, the clusters that presented noble botrytis (around 8%) were not removed during the selection.

This was in order to develop complexity and express the character of this vintage. Free run and lightly pressed juice was chilled down to 6-8°C and cold stabilized for 48 hours. The juice was then racked into used French oak barrels of 400 and 500 liters, where it was fermented at low temperatures (12°C- 14°C) for 12 days until dry.

After fermentation, the wine was left on its lees for 10 months prior to blending. The winemaker used a battonage regime that enhances the texture on the palate, lending the wine more body, weight and interest.



Technical Notes

Total Acidity: 4,63 g/l
PH:3,04
Residual Sugar: 3,75 g/l
Alcohol: 12,9 %

Bottling

March 7th, 2014
6.552 bottles produced

Map

Latitude 35°47'58.43"S.
Longitude 72°12'34.43"W

Winemaker: Rafael Urrejola

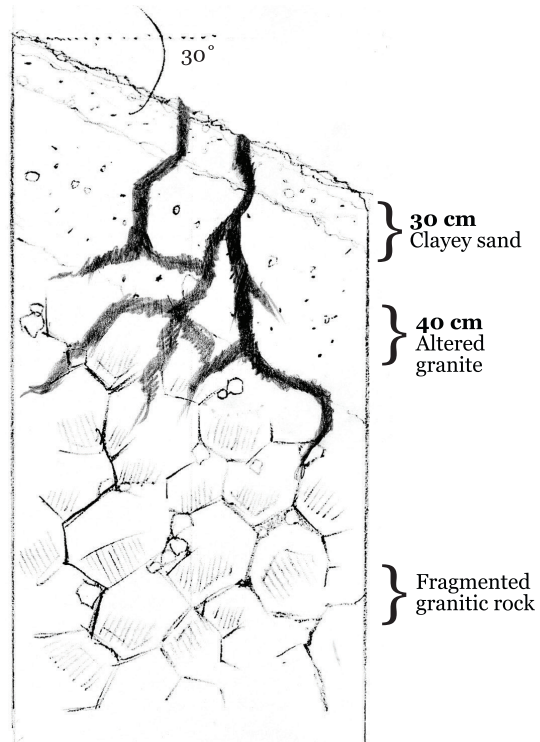
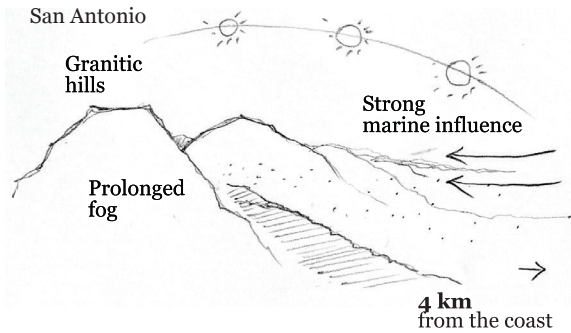
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Vineyard

Lo Abarca is a small village located in the San Antonio appellation, only 4 km from the coast. Surrounded by the steep granitic hills of the Chilean coastal mountain range, Lo Abarca has a unique microclimate. The influence of the ocean is strong, with long foggy mornings, cool sunny afternoons and the lowest maximum temperatures in the appellation. For this wine we selected a single vineyard planted on the upper part of a steep hill, with a north-western exposure to sunlight. The soil is mainly composed of altered granite, with a calcareous component and a very shallow loamy profile on the surface. The roots are in constant interaction with the rock, seeking nutrients, minerals and water. We believe that this direct contact with the rock components determines the mineral and flinty character of the wines from this area.



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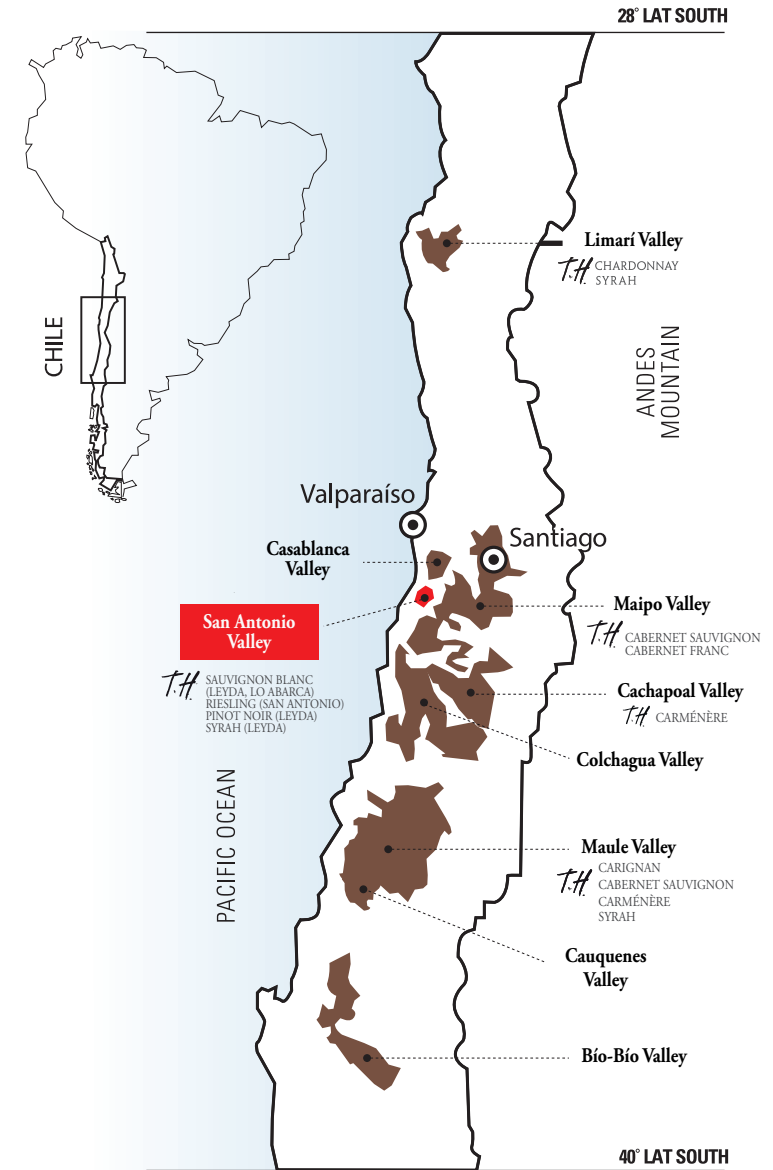
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To find the location of this plot, insert the following coordinates:
CAUQUENES VINEYARD Latitude 35°47'58.43"S. Longitude 72°12'34.43"W
 Into any internet search engine.