

ESTATE RESERVE



Gewürztraminer 2018

CASABLANCA VALLEY



Vineyards The fruit for this wine comes from the El Ensueño Vineyard in the Casablanca Valley. The sandy-clay soils with low fertility and the valley's cold maritime climate give rise to fresh and highly aromatic grapes. Located in the lowest and coldest sector of the estate, on the bank of the Lo Ovalle reservoir. The vines are vertically positioned and spur pruned. The grapes are an intense pink color with thick skins. The harvest takes place in early April.

Vinification The temperatures for the harvest were higher than average in the month of March, so harvesting took place manually on 5th March, somewhat earlier than usual, in order to maintain the freshness and aromas typical of the variety. Once at the winery, the grapes were crushed in complete clusters. After pressing, the juice is left to decant in the cold with a view to obtaining a must that is very transparent. Fermentation takes place in stainless steel tanks at controlled temperature and the wine is fined and bottled at an early stage, meaning that all the fruit expression remains alive.

Tasting Notes **Colour:** pale pearly yellow.
Aroma: Intensely aromatic, with hints of flowers such as orange-blossom, roses and jasmine, and white fruits such as lychee and melon.
Flavour: syrupy in texture, this wine has body and a pleasant balance between sweetness and freshness. It is persistent, balanced and very fragrant.

Serving Suggestions **Food Pairing:** accompany with aperitifs, cold meats, fine pickles, white meats and desserts in general.
T°: 12° C.



Analysis

Alcohol: 13%
pH: 3.2
Total Acidity: 4.0 g/L.
Residual Sugar: 5.63 g/L.