Meli Riesling 2011

Variety: Riesling 100%

Valley: Maule

VINEYARDS, VINIFICATION AND AGING

Training System: Trellis

Pruning: Double Guyot

Yield: 7 ton/ Ha

Harvest: By hand

Date of Harvest: Late March

Pre-fermentation Maceration: No

Fermentation: Traditional In stainless steel tank for 3 weeks at 16-18°C

Aging: No

ANALYSIS

Alcohol: 12,8%

Residual Sugar: 6 g/L

Total acidity: 6,14 g/L (Tartaric acidity)

pH: 3,15

TASTING NOTES

Color: Pale gold.

Nose: Mineral and sweet aromas, hints of peach and floral overtones are expressed.

Palate: Firm acidity that balances well with honey and citric flavors, with a clean and lengthy finish.