

NECTARIA



Riesling 2016

CURICO VALLEY

VINTAGE: 2016

TYPE OF WINE: White wine

D.O.: Curico Valley

VARIETIES: 100% Riesling

HARVEST DATE: May 16

NUMBER OF BOTTLES PRODUCED: 4.000 (375cc)

TASTING NOTES

This wine made with grapes dehydrated by the Botrytis Cinerea mushroom acquires a beautiful antique gold color, an elegant, liqueur aroma and a dense and intriguing palate, with a thousand flavors of honey, floral and spicy notes, the Riesling variety is expressed with all its freshness and intensity, with a great balance between acidity and sweetness, in the mouth it is sweet and intense, and a pleasant aftertaste to remember

SERVING SUGGESTION

Especially made to accompany sweet desserts.

TECHNICAL DATA

Alcohol content: 15% ABV

pH: 3.0

Total acidity: 8 g/L (expressed in tartaric acid)

Residual sugar: 71 g/L

Allergy advice: Contains sulfites.

Properly stored, the wine will hold its potential for the next: at least 10 years

FORMATS AVAILABLE: 75 cl

VINIFICATION

Pressing: Entire bunch

Type of fermentation: Alcoholic Fermentation: 100% in French oak barrels.

Length of fermentation: 23 days

Fermentation temperature: 18°C-19°C

Aging: 24 months in French oak barrels with two or more uses.

Bottling Date: May 4



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2016 VINTAGE

The 2016 vintage has been the most complex in recent years. Unusual climatic factors put the health of the grapes at risk, delayed technical and phenolic maturity and determined a decrease in yield of about 30% in Chile.

The El Niño phenomenon marked the 2015-2016 season, determining intense rains from mid-April onwards. Thus, during the harvest period, on the weekend of April 15 to 17, 2016, we had heavy rains.

In the Maule area, the impact of the rains was considerably less than in the central area, in addition a drop in yields was reported, which resulted in a very good quality harvest, with healthy grapes and a good and homogeneous maturity.

Precipitation Jun 2015-May 2016: 680.8 mm

HISTORY

The history of this wine dates back to 1997, when we realized that an attack of noble rot entered the Riesling vineyards in the vineyard of San Agustín. We decided to try to achieve a late-harvest wine of great elegance, innovating in Chile with the use of the Riesling variety that provides fresh and mineral notes that help balance the sweetness, maintaining delicacy and elegance.

This wine is only made in selected vintages, when the climatic conditions allow us to have a Botrytis entrance to the vineyard that leads to a noble rot.

VINEYARDS

SAN AGUSTIN VINEYARDS

- Location: Casablanca Sector, Molina, Curicó Andes Valley.
- Coordinates: 35 ° 04'18 " S 71 ° 16'31 " OR
- Elevation: 232 meters above sea level
- Distance from Los Andes: 13 Kilometers
- Area: 1.7 ha
- Planting date: 1988
- Plantation framework: 2.5 m. x 1.2 m., giving 3,333 plants per hectare.
- Driving system: Trellis
- Production: 1 kilo per plant

Soil: The soil has a sandy loam texture with a high percentage of stones of different sizes. Its pH is moderately acidic with low organic matter content, they are low fertility soils.

Climatology: The area has a sub-humid climate, warm and with very cold nights, according to its bioclimatic indexes. The influence of the Andes mountain range is felt at night, lowering the temperature to almost the freezing point.



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