



Gewürztraminer Reserve 2017

CENTRAL VALLEY

GRAPE VARIETIES: Gewürztraminer

DATE GRAPES PICKED: From February 15th to March 10th

ORIGIN: Central Valley

TASTING NOTES

Yellow colour. Classic honey-and-flowers bouquet. A fine full-bodied wine, with tropical fruit and perfumed character balanced by a bite of acidity.

SERVING SUGGESTIONS

It is an ideal match for shellfish (particularly oysters) and most fish dishes. Serve at 7- 9.

TECHNICAL DATA

Alcohol level: 13% Ph: 3,0

Acidity level: 6,6 grs. /l (as tartaric) RS: 3,9 gr. /l.

FORMATS AVAILABLE: 75 cl

VINIFICATION

Number of days of skin contact: None

Number of days of fermentation: 17 days

Fermentation temperature: 15°C

LENGTH AND TYPE OF AGEING

No oak ageing

Month wine was bottled: August 2016

AWARDS AND SCORES

Vintage 2014 - 90 Points, Descorchados 2015, Chile