# Old-vine, dry farmed Riesling and Carignan from winemaker Adriana Cerda of Chile's Maule Valley





# Meli Riesling 2012

Variety: Riesling 100%

Valley: Maule

## VINEYARDS, VINIFICATION AND AGING

Training System: Trellis Pruning: Double Guyot

Yield: 8 ton/ Ha Harvest: By hand

Date of Harvest: mid-March Pre-fermentation Maceration: No

Fermentation: Traditional In stainless steel

tank for 3 weeks at 16-18°C

Aging: No

### **ANALYSIS**

Alcohol: 12.5%

Residual Sugar: 2.0 g/L

Total acidity: 6.12 g/L (Tartaric acidity)

pH: 3.14

### **TASTING NOTES**

Color: Pale gold.

Nose: Mineral and nectarine notes. Palate: Lively acidity, mineral and green apple flavors. Good balance and fresh finish.