



## EXPLORACIÓN



### RIESLING

#### VARIETAL COMPOSITION

100% Riesling from Agrelo, Luján de Cuyo, Mendoza, 1.030 m.s.n.m.

#### TASTING NOTES

Pale yellow color with subtle green tones. Aromas of white flowers, lime, apple, citrus and mineral notes. Complex, unctuous on the palate, voluminous, emphasizing the characteristic acidity of the variety. Ideal to accompany every type of fish and shellfish in all their preparations. Also as an aperitif for its correct acidity that gives it an admirable freshness.

#### RECOMMENDED SERVING TEMPERATURE

8-10 °C (46-50 °F)

#### RIPENING

First two weeks of March.

#### HARVEST

Manual in 17 kg boxes (37 lbs).

#### YIELD

7,000 kg/Ha

#### VINIFICATION

Juice obtained by pneumatic press. Cooling of must to 4 °C (39 °F), stirring of lees, transfer and later harvest sowing of selected yeasts. Controlled alcoholic fermentation between 14-16 °C (57-61 °F) for 20 days.

#### AGING

In stainless steel tanks, at controlled temperature, on fine lees for 180 days with weekly removals to increase the volume and complexity of the mouth.

#### CONSERVATION IN PROPER STORAGE CONDITIONS

2-4 years.

#### TOTAL ANNUAL PRODUCTION

6,000 bottles.

#### PRESENTATION

Case standard X 6 X 750 ml

Wooden Box 6 X 750 ml (Limited Edition)