

NUMBER ONE

ESTATE



Riesling Reserva

<i>Varietal Composition:</i>	100% Riesling
<i>Closure:</i>	Screwcap
<i>Bottle:</i>	750ml, Burgundy bottle
<i>Origin:</i>	D. O. Valle de Elqui
<i>Harvest method:</i>	100% handpicked into small bins of 15 kg.
<i>Vinification:</i>	The grapes are from a cool area of the Elqui Valley which is often foggy in the morning. The grapes are softly pressed and then cold macerated for several hours at a very low temperature. Fermentation takes place in stainless steel tanks with selected yeasts at 13-14°C. After the fermentation the wine is aged on the fine lees for at least 4 months in order to get a more complex wine.
<i>Tasting Notes:</i>	The wine has a light golden color, very intense and aromatic nose with some flowery notes. The palate is really crisp and refreshing with long, mouth-watering and persistent finish.
<i>Serving temperature:</i>	10° C.
<i>Pairing:</i>	Good combination with spicy food. Think spicy duck, pork, chicken or shrimp.
<i>Alcohol Content:</i>	12.5% by vol.