



**1995  
RESERVA RIESLING**

Vineyard location	: Rancagua, Rapel Valley, VI Region
Variety	: Riesling
Harvest date	: March 28th, 1995.
Alcoholic fermentation	: 12 days
Fermentation temperature	: 15-18°C
Malolactic fermentation	: 0%
Alcoholic graduation (% V/V)	: 12°
Residual sugar (g/l as Glucose)	: 1.69
Total acidity (g/l as Tartaric Acid)	: 5.51

**Tasting:** Intense aroma, complex and honeyed, with fine notes of fruits, flowers and mineral. Fresh, strong body with a long, agreeable finish.

**Food Pairings:** Cocktail, shellfish, fish, birds, pork meat specially if it is smoked, natural fruits and in pies.

**Suggested Serving Temperature:** 8 to 10°C