



RIESLING

SINGLE VINEYARD 2010

Vintage	2010
Grape variety	100% Riesling
Valley of origin	Leyda Valley
Vinification	A short maceration takes place before pressing. The must is fermented between 13–15°C in stainless steel tanks. There is no malolactic fermentation.
Aging	Non
Bottling date	September 2010
Alcohol level	11,7°
Sugar level	4,7 g/l (glucose)
Acidity level	6,64 g/l (tartaric acid)
Winemaker's comments	Straw yellow in colour, this Riesling is a full flavoured wine with mandarin, papaya and floral notes. On the palate it is fresh and complex with fruity and mineral overtones. Excellent as an aperitif or with oysters, paella, Thai or spicy dishes in general. Ideal serving temperature is 10-12°C.

