

## TECHNICAL SHEET

# VIÑEDOS CASAS DE BUCALEMU RIESLING - 2013

WINE MAKER: EMERIC MONTIGNAC

### VINEYARD

20 Miles South of Santo Domingo, 5 miles North of the Estuary of the Rapel River and 5 miles from the Pacific Ocean on the Bucalemu plateau facing it, which brings a very temperate climate.

Clay soil with strong concentration of organic materials (1.5 to 2%) and strong proportions of gravels (40 to 60%) from the Andes.

100% Riesling planted in 2008.

Yield 7 tons / Hectare

Organic growing

### HARVEST:

Handpicked in 15kg crates and double sorting by clusters and then by berries.

### WINE-MAKING

Slow and light pressing for 9 to 10 hours in 32HL pneumatic press.

Clarification at low temperature for 2 days.

The parcel is fermented with native yeast. Fermentation at 18 to 20 degrees Celsius for 4 weeks.

Aging on the fermentation lees during 10 months.

Filtration at 0.65 microns.

Bottling on February 25<sup>th</sup>, 2013

### ANALYSIS

Natural wine.

Only 35 mg/liter sulfites before bottling.

Alcohol: 13.7% by vol.

pH: 3.36

Free sulfites: 1mg/L

Total sulfites: 41mg/L

EMBOTELLADO POR AGRICOLA CUVELIER LTDA.  
**Agrícola  
Cuvelier**



#### AGRICOLA CUVELIER LIMITADA

GIRO : ELABORACIÓN Y COMERCIALIZACIÓN DE VINO / RUT : 76.091. 434-7  
NUEVA PROVIDENCIA 1363. OF 1102 / PROVIDENCIA 7500576 / SANTIAGO / CHILE  
WWW.AGRICOLACUVELIER.CL