



  
**B E R T A**  
FAMILY WINES

# Riesling gran reserva 2017

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Variety	<b>Riesling 100%</b>	
Vineyard	<b>Santa Berta Millapel</b>	
DO	<b>Itata Valley</b>	
Alcohol	<b>13,0%</b>	<b>alc/vol</b>
Total acidity	<b>3,62</b>	<b>g/L sulfuric</b>
pH	<b>3,27</b>	
Residual sugar	<b>2,82</b>	<b>g/l glucose</b>
Free sulphur	<b>19,20</b>	<b>mg/L</b>
Total sulphur	<b>64,00</b>	<b>mg/L</b>
Volatile acidity	<b>0,31</b>	<b>g/L acetic</b>
MLF	<b>70%</b>	





  
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### Winemaking notes

**Clay loam soil with medium fertility. Yield of 8 ton/ha with 3.500 plants/ha and drip irrigation. Ungrafted vines on a trellis system.**

**Hand harvested. Destemmed, without crushing the grape and softly pressed. The free-run juice is separated from the pressed wine and both are decanted separately. After which they are blended and transferred to 500 litre French barriques. Fermented at 18-20°C for 20 days. MLF is done in 2 out of 3 barriques and is stored here for 12 months before being bottled.**

### Tasting notes

**Yellow in colour. Complex aromas of white fruits. With great evolution due to its fermentation and aging in casks. On the palate, large volume and structure with a fresh and long finish.**

**Ideal accompaniment for fresh pasta and white meats. Fried fish. Strong cheese and cold cuts board.**

**Serve depending on the pairing (food temperature) 8°C to 12°C.  
Open one hour before serve**





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## Bottle

Type	<b>Vintage Augusta P45</b>	
Colour	<b>White</b>	<b>White</b>
Weight	<b>630</b>	<b>grs.</b>
Volume	<b>750</b>	<b>cc</b>
Height	<b>29,4</b>	<b>cms.</b>
Diameter	<b>9,3</b>	<b>cms.</b>
Total weight	<b>1.370</b>	<b>grs.</b>
Barcode	<b>0659438775341</b>	



## Case

Type	<b>6 bottles lying down position</b>	
Length	<b>32,5</b>	<b>cms.</b>
Height	<b>20,0</b>	<b>cms.</b>
Width	<b>28,0</b>	<b>cms.</b>
Volume	<b>0,0182</b>	<b>m3</b>
Total weight	<b>8.880</b>	<b>grs.</b>

