



Tierra del Fuego counts with more than 100 years of experience in wine crafting and has the most modern infrastructure and technology for the elaboration of high quality wines.

The winery is in San Javier de Loncomilla, surrounded by two rivers and the Andes mountain range. Their Peñasco vineyard has poor granite soil that's perfect for white wines as it preserves acidity and red wines as it creates fresher and lighter wines with vibrant acidity. The wines have high antioxidant levels due to a major temperature variation of up to 20°C/30°F.



# RESERVA RIESLING

*Riesling has a pale yellow color with golden reflections. On the nose, it displays vibrant aromas of green apple, peach, and a touch of honey. On the palate, it is refreshing with bright acidity that balances its sweetness, revealing flavors of citrus, pear and a subtle mineral touch. Ideal to pair with Asian cuisine dishes, seafood and soft cheeses, such as brie. Its aromatic profile and acidity make it a versatile accompaniment to various meals."*

### VINEYARD AND PRODUCTION INFO

Valley	Central
Vineyard name	-
Soil composition	Stony alluvial, franc soil
Training method	Vertical shoot position
Elevation	60 mts above sea level
Exposure	East to west
Year vineyard plated	2011

### ANALYTICAL DATA

Al.°C	12,5°
Ph	3,2
Kcal	85
RS (g/L)	10gr
Proteins, fats, carbohydrates	0
Recommended serving temperature	12°C
Shelf life close bottle, temperature, light control conditinos.	3 Years
Shelf life open bottle, temperature, light control conditinos.	3 days

### FOOD ADDITIVES

Wine	99,98%
Preservative E220 So2	0,02%
Metatartaric	0,01%
Arabic Gum	

*Free of sorbic acid (E200)*

### WINEMAKING AND AGING

Varietal composition	100% Riesling
Fermentation container	Stainless steel
Fength of alcoholic fermentation	8 days
Fermentation temperatur	Between 25 and 28 °C (77-82°F)
Maceration technique	Gentle Pumpover
Malolctic fermentation	100%
Type of Aging Container	Stainless steel
Type of Oak	-
Winemaker	Gonzalo Pérez
Viniculturist	Ricardo Lagos

