

RIESLING 2026

VARIETAL COMPOSITION:

97% Riesling – 3% Chardonnay

HARVEST:

Hand-harvested in 16 kg cases.

WINEMAKING:

Cluster selection and destemming.

50% destemmed grapes / 50% whole clusters, gently pressed in a pneumatic press with the addition of dry ice to preserve aromatic freshness and maintain low temperatures.

Three-hour pre-fermentative cold maceration at 7°C in the press.

Fermentation in temperature-controlled stainless steel tanks below 16°C.

Post-fermentation racking with separation of the coarse lees. Eight weeks of bâtonnage on the fine lees under a nitrogen atmosphere, with frequency adjusted according to organoleptic evaluation.

The wine undergoes neither malolactic fermentation nor oak contact.

Cold stabilization, fining, and filtration prior to bottling.

WINEMAKER:

Julia Halupczok

AGRONOMICAL ENGINEER:

Aquiles Lucchini

TASTING NOTES:

Color: It displays a pale yellow color with bright greenish hues.

Nose: It exhibits a captivating aromatic profile dominated by fresh stone fruit aromas, such as apricot, accompanied by citrus notes of lime and lemon zest, along with delicate white flowers, typical of Riesling. The Chardonnay adds complexity with subtle hints of green apple and delicate minerality.

Mouthfeel: Elegantly structured and medium-bodied, it features pronounced, juicy, and refreshing acidity. Its texture is smooth, culminating in a clean and persistent finish with a pleasant fruity aftertaste, inviting another glass.

Enjoy this wine on its own or with your favorite meal!



**ORIGINAL
COFERMENTED
SERIES**