



BODEGA
PUERTA DEL ABRA
BALCARCE-ARGENTINA

INSÓLITO

100% RIESLING 2020

Harvest

Hand picked. March 26th, 2020.

Green cycle

2019-2020 season had a drier summer than the ones before. Mild spring and summer, with temperatures below average (slower ripeness, with lower acidity loss). Harvest delivered wines of great complexity and balance, without the need of any acidity adjustment.

Yield

9,7 ton/ha

Maceration

None.

Alcoholic fermentation

Alcoholic fermentation with commercial yeasts in 500 and 1000 liters stainless steel tanks.

Malolactic fermentation

None.

Aging

6 months on lees in stainless steel tanks.

Bottling

March 2021

Alcohol

11,2

pH

3,33

Total acidity

4,53



WINE DESCRIPTION

Riesling is a grape variety that matures slowly in Balcarce, achieving a nice aromatic complexity. We find outstanding the combination between the freshness and the minerality, which are harmoniously conjugated with a soft and unctuous palate. Our soils rich in organic material and microorganisms are a kind substratum for the development of its character. The presence of calcareous veins contribute to its mineral expression.

TASTING NOTES

In sight, we find a wine with a delicate yellow color with green hues, limpid and shiny. In the nose we can discover citric fruit aromas, such as lime, as well as apricots and mineral sensations like graphite. In the mouth is unctuous and has a great volume, which helps to balance its high acidity, and we find again its mineral profile. Its aftertaste is long and persistent.