

BODEGA  
PUERTA DEL ABRA  
BALCARCE-ARGENTINA

## INSÓLITO

100% RIESLING 2018

### Harvest

Hand-harvested, March 6th

### Growing Season

2017-2018 season

### Yield

4.5 t/ha (1.82 t/ac)

### Maceration

No pre-fermentation maceration

### Primary Fermentation

Primary fermentation with selected yeast in 500 to 1000-liter stainless steel tanks

### Malolactic Fermentation

No malolactic fermentation

### Barrel Aging

6 months sur-lie aging, 15% in new French oak and 85% in stainless steel tanks

### Bottling

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### Alcohol

12,55

### pH

3,30

### Total Acidity

6,9



## WINE DESCRIPTION

Riesling ripens unhurriedly in Balcarce, resulting in good aromatic complexity. Harmonious blend of freshness and minerality that integrate and evolve on a soft and unctuous palate. Our soils, rich in organic matter and microorganisms, grant a generous substratum to the development of this wine's character. The presence of calcareous seams provide a mineral expression evoking the soils' marine origin.

## TASTING NOTES

Gold colored with green hues. On the nose, floral aromas fuse with camphor, and bitter-citrus and mineral notes. Full-bodied and unctuous on the palate, balanced by fresh fruit acidity. Its complex aromas are heightened on the persistent finish.