



## Anheło Riesling 2017



**Type:** Young White wine.

**Variety:** 100% Riesling.

**Vintage:** 2017

**D.O.:** Vino de la Tierra de Castilla, Campo de Calatrava.

### Tasting notes:

At sight, Campo Anheło Riesling is pale yellow with bright green reflects. You can observe a presence of fine bubbles in the borders.

At smell, it is fresh and owns a great intensity of aromas that remind us fruits and flowers such as grapefruit, peach white flowers and fennel.

At flavour, the entrance in the mouth is marked by a slim carbonic and fresh touch. Long and complex touch: very critic, balsamic and some mineral.

### Fermentation:

**Elaboration:** The harvest took place in the middle of September approaching the fresher hours of the day. After the raisins' 'despalillado', the peel extract is made during 24 hours at a controlled temperature of 12°C. Later the grape-fruit is separated and it is fermented in stainless steel tanks at 17° C being in touch with its slim 'lias' until the bottling.

**Alcoholic Grade:** 13,50 % Vol.

**Total acidity (in tartaric acid):** 5,5 gr/l.

**Ph:** 3.20

**Service recommended temperature:** between 8° C and 10° C

