



Anhele Riesling FB 2016



Type: White wine fermented in barrels.

Variety: 100% Riesling.

Vintage: 2016

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

Tasting notes:

Yellow, greenish reflects with a high aromatic intensity. Domain of tropical fruits, honeysuckle and citrics. The wood brings in elegant notes (vanilla and coconut) which confer complexity, expression and lenght. Fruity in mouth, it combines elegance, fineness. It is fatty, cheerful, fresh and persistent.

Fermentation:

Elaboration: The harvest took place in the beginning 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 since it reaches a density of 1020. It is when we rack the wine to 500 litres for alcoholic fermentation to stop. There, the wine remains above its slim "lias" until the bottling where the wine rests for 12 months.

Alcoholic Grade: 13% Vol.

Total acidity (in tartaric acid): 5,80 gr/l.

Ph: 3.15

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

