



# TRISQUEL

GRAN RESERVA

IS THE EXPRESSION OF CLIMATE, SOIL AND WATER. THREE ELEMENTS THAT COMBINE AND BALANCE ONE ANOTHER TO BRING WINE INTO EXISTENCE. THREE INTERLOCKING SPIRALS. THREE TEXTURES.

## ORIGIN:

The grapes for this wine come from vineyards located in the Curicó Valley. These vineyards are planted in alluvial soil. Gewürztraminer vineyards are scarce in Chile and Aresti has historically been one of the largest winemakers of this variety with more than 15 hectares.

## WINEMAKING:

All the grapes are handpicked and moved to our cellars where a sorting table selects the clusters. The selected grapes are destemmed followed by cold maceration for 3 hours using a press to facilitate the extraction of aromas from the peel. Two percent of the blend is fermented in new French barrels. The rest is fermented in stainless steel tanks. Wine stabilization takes place through a single protean and tartaric process to avoid excessive filtration.

## TASTING NOTES:

This is an intense and expressive wine. Floral aromas to rose petals mix with fully matured peaches and orange peel notes. Additionally, touches of toast French oak add to tasting. In the mouth, this wine is round and smooth with a pleasant balance between fruit and acidity that lingers in its refreshing and dry finish.

## FOOD PAIRING:

Ideal as an aperitif, with fish, seafood and Asian food with a good level of spiciness.

## TECHNICAL INFORMATION

APPELLATION	: Curicó Valley
VARIETIES	: 100% Gewürztraminer
ALCOHOL	: 13,5%
TOTAL ACIDITY	: 6,5 g/l
RESIDUAL SUGAR	: 2 g/l
PH	: 3.2

# ARESTI

— PASION FAMILIAR —

## GEWÜRZTRAMINER GRAN RESERVA

