ESTATE SELECTION

ARESTI

GEWÜRZTRAMINER - CURICÓ VALLEY

Our own vineyards located at the heart of the Curicó valley give birth to these fresh, expressive and young wines that offer an honest reflection of their origin and the characteristic style of Aresti winery.

ORIGIN:

Gewüztraminer is a typical variety of German vineyards; its mass production is not available in Chile. Nevertheless, Aresti is one of the largest Chilean producers of this fruity and aromatic variety. In our vineyards at the Curicó Valley, near the Andes mountains range, this variety founds the perfect weather conditions, that is, cold nights and warm days during the ripening season.

WINEMAKING:

Grapes were harvested in early March and then they are crushed and promptly pressed in a pneumatic press. Following, the juice is fermented in stainless steel tanks for 20 days at 15 °C. The wine is kept over its fine lees for three months to develop a soft, round mouth feel; finally, it is cold stabilized, filtered and bottled.

TASTING NOTES:

This Gewüztraminer wine is dry with succulent green apple, ginger touches and orange peel flavors. With crispy acidity, the wine is fresh and lively, while it develops a long and fruity finish.

FOOD PAIRING:

Ideal with spicy food, vegetarian quiches, seafood, smoked seafood, stir fry dishes or mild curry.

TECHNICAL INFORMATION:

APPELLATION: Curicó Valley

GRAPE VARIETIES: 85% Gewürztraminer – 15% Other Varieties

ALCOHOL: 12,5%





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