

# NECTARIA



## Riesling 2008

CURICO VALLEY

### ORIGIN

The making of such a unique wine requires a combination of climate, growing soil conditions, the expression of a particular variety, and a winemaking culture learned over generations.

We can only make this wine in years when the weather conditions allow for the development of *Botrytis cinerea* in Riesling, one of the varieties most susceptible to this fungus, because the wine is produced using the grapes it affects. Barrel fermentation results in a high concentration of sugar and acids, generating a highly complex, balanced wine that satisfies the most demanding palates.

**GRAPE VARIETIES:** 100% Riesling

**DATE GRAPES PICKED:** From May 5<sup>th</sup> 2008 to June 3<sup>th</sup> 2008

**ORIGIN:** Curico Valley

### TASTING NOTE

Attractive old-gold colour, with an elegant and spirituous aroma. Dense and intriguing on the palate with a myriad of flavours reminiscent of honey, flowers and spices.

### SERVING SUGGESTIONS

Especially made for accompanying sweets and desserts.

### TECHNICAL DATA

Alcohol level: 14,5% Ph: 3,0

Acidity level: 8,6 grs./l (as tartaric) RS: 81 grs./l.

**FORMATS AVAILABLE:** 37,5 cl

### VINIFICATION

Number of days of skin contact: None

Number of days of fermentation: 20 days

Fermentation temperature: 17°C

### LENGTH AND TYPE OF AGEING

Aged for 14 months in French oak 50% new.

Month wine was bottled: October 2009



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## CLIMATOLOGY

2008 could be described as a hot year. Both spring and summer were very dry with slightly above-average temperatures, which meant that the grapes arrived at the winery in perfect condition.

A lack of rainfall and high temperatures during the ripening period caused the plants to evapotranspire more than normal. This required longer irrigations to maintain normal hydration and photosynthesis rates, which directly affect the development of aromas and skin pigments, as well as berry dehydration. In addition, these conditions brought about a reduction in berry size, resulting in lower yields, but outstanding quality. The vintage produced concentrated, wonderfully pigmented and structured wines.

## SOIL

Specific soils of the sub-region: The soil is clay loam in texture, with an effective depth of two meters. It has a moderately acidic pH of 5.9.

## AWARDS AND SCORES

Vintage 2009 - 90 Points, Mesa de Cata La Cav 2017 - Chile

Vintage 2009 - Gold Medal, Wine Magazine Called Varldens Viner  
2015 - Suecia

Vintage 2009 - 94 Points, Guía Peñín 2014 - España

Vintage 2009 - Gold Medal, Decanter Awards 2014 - UK

Vintage 2009 - Regional Trophy, Decanter Awards 2014 - UK

Vintage 2009 - 91 Points, Descorchados 2013 - Chile



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