Riesling

Varietal Composition:	100% Riesling
Availability:	Only screwcap closure
Origin:	Elqui Valley
Winery Description:	Founded in 1998, Viña Falernia has built a reputation as a high quality winery. Owner Aldo Olivier Gramola created Viña Falernia with his cousin Giorgio Flessati, a seasoned winemaker from the Trentino region in Northern Italy. Located in the Elqui Valley, Falernia remains one of Chile's northernmost wine estates at 530 km North of Santiago. The Elqui Valley provides natural advantages to the growing process including dramatic contrasts between night/day temperatures and high quality of light. Viña Falernia spans over 320 hectares of vineyards, with the territories being divided into 4 distinct vineyards. First, the Titon vineyard lies at an altitude of 350 meters above sea level, 18 kilometers from the Pacific Ocean. The second and third sites, Puclaro and Pedregal respectively, move further into the valley and reach up to 560 meters above sea level. Finally, the fourth vineyard nestled in the Andes Mountains, Huanta, continues as one of the highest in the world at 2070 meters above sea level.
Harvest method:	100% handpicked in small bins of 15 kg.
Vinification:	Grapes are de-stemmed, cold macerated for a few hours at a very low temperature and then fermented in stainless steel tanks at 13-14ºC with selected yeasts. After the fermentation the wine is aged on the fine lees for at least 4 months in order to get more complexity and character. Finishing with cold tartaric and protein stabilization before blending and bottling.
Tasting Notes:	The wine has an aromatic floral nose, medium body with nice minerality and long length, very persistent.
Serving temperature:	10º C (50ºF).
Pairing:	Pairs best with seafood but also goes well with Mediterranean pasta (not spicy) or even white meats.

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