



AltaCima 4090 Gewürztraminer Reserva 2017

Vintage: 2017

Composition: 100% Gewürztraminer

D.O.: Lontué Valley (part of Curicó Valley)

Vineyard: AltaCima Vineyard - Block El Patio

Alcohol: 12,8° (Labeled as 12,8°)

pH: 3,25

Residual Sugar: 1,30 gr/lit

Total Acidity (H₂SO₄ - Sulfuric Acid): 3,82 gr/lit

Total Acidity (C₄H₆O₆ - Tartaric Acid): 5,85 gr/lit

Ageing: 100% Stainless steel tanks

Production: 7.140 bottles (750cc)

Tasting Note: AltaCima 4.090 refers to the height of the Peteroa Volcano that overlooks our vineyards from the Andes Mountains range. This Gewürztraminer has floral aromas of rose petals together with exotic lychee, apricot, lime and spice. On the palate its refreshing and mineral fruitiness is accompanied by a vibrant acidity, which leads into a pleasant and persistent finish.

Serving Temperature: 11 - 12°C

Food Pairing: It is great with oriental or spicy dishes and desserts.

Ageability: Enjoyable from bottling (November-2017) until at least 2022.

Recognitions: 90 Points - Mesa de Cata (La Cav)

Previous Vintages:

2016: 90 points - Mesa de Cata La Cav

89 points - Robert Parker's Wine Advocate (USA)

2015: 89 points - Mesa de Cata La Cav

2014: 89 points - Mesa de Cata La Cav

2013: 90 points and Category Champion - Guía Mujer y Vino

