

# Lafken Riesling 2014



Lafken Wines are the result of our passion and skilled Craftsmanship and are an expression of our Organically run Vineyard. The Vineyard is situated on a Unique terrace of colluvial and alluvial Soil in the high Maipo Valley, the most famous wine growing area of Chile.



## Tasting

It's fresh, clean, crisp --like a new world wine, but has an old-world heart. There are hints of petrol along with the lime and apricot scents with bracing acidity.

## Vineyards

The vineyards are situated on a terrace 200 m above and south east of the Maipo river banks in the Los Morros region. The 28 hectar grapevine area was planted in 1990. Besides the main grape variety Cabernet Sauvignon the vineyard has also the varieties Carménère, Syrah, Petit Verdot and Chardonnay.

The semiarid Mediterranean climate is responsible for stable and optimum weather conditions with high sunshine hours during the ripening period. The northwest angle of the vineyard is responsible for even longer sunshine hours. Due to the Maipo river and the cool winds from the Andes the night temperatures drop on an average from 28 °C during the day to 10 – 12 °C at night.

These conditions are ideal for the organic process making the use of pesticides unnecessary. The soil consists mainly of geological formation of colluvial sediment, which comes from the bordering hills in the south. In addition stony parts appear in varying amounts and depths in various parts of the vineyard. The sediments of round ground stones came originally from the terrace that once was part of the Maipo river bed. The fine shingle in the soil improves its porosity and has a very positive influence on the development of the roots of the vines.

Many different micro-Terroirs developed as a consequence of the complex history of the origin of the soil. In order to exploit this natural phenomena, we create many different microvinifications so that at the time of the final Cuvée we can select a variety of components to create "Lafken" as a wine with a unique personality reflecting the diverse features of its origin.