


# CASAS DEL BOSQUE

## Botanic Series Riesling

[www.casasdelbosque.cl](http://www.casasdelbosque.cl)



VARIETALS	100% Riesling
VINTAGE	2025
REGION	Casablanca Valley, Central Valley, Chile
TECHNICAL DATA	Alcohol 12.5%      Total acidity 7.9 g Residual sugar 6.1 g/l      pH 2.96
APPEARANCE	Pale straw color.
NOSE	Slightly floral on the nose, with notes of quince and peaches. Flinty and mineral notes complement the bouquet.
PALATE	Complex on the palate, it seeks a balance between acidity and sweetness. Residual sugar is necessary to balance the acidic sensation, imparting an ideal balance to the wine.
AGEING	The final wine was left on the fine lees for 2 months.
PAIRING	Fatty meats like fish or beef, accompanied by naturally sweet vegetables such as red onion, red bell peppers, carrots, or squash. Truffle sauces also pair well with this wine. Sushi is an excellent match for this wine.
RATINGS	3.9  ★★★★★
ORDER CODE	CH0210