
SEMILLON 2019

TASTING NOTES

Pale yellow color.
The nose reveals notes of ripe lemon and orange peel.
There's great acidity on the palate, silky texture, and a very long finish.
Food pairing suggestions: Oily fish and shellfish
Aging Potential: 6 years+
Service Temperature: 10–12°C

DESCRIPTION

Vintage : 2019
Valley : Maule
Blend : 100% Semillon, over 80 years old.

VINEYARD

Land : Batuco, 30 Kms from the Pacific Ocean, 187 MASL

Block : 1 and 16

Soil : Very old soil, granitic with high degree of decomposition, both transported and in situ.

Yield : 8,000 kg/ha

Harvest : Handpicked in boxes of 12 kg third week of March.

VINIFICATION

Pressing : Whole clusters in pneumatic press.

Fermentation : In stainless steel tanks between 15 C, during 14 days.

Aging : 6 months, 50% in oak barrels, 50% in stainless steel with its fine lees

TECHNICAL DATA

Alcohol : 13.5° Residual sugar : 1.18
Ph : 2.92 Total acidity : 6.3

