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## SEMILLON GRANITO 2019

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### TASTING NOTES

Clean and bright yellow, with golden borders. It presents ripe lemon and pear aromas with a very distinctive mineral character the mouthfeel its very elegant, fresh and delicate texture with a salty after taste.

Aging potential: 5 years  
It is better, if it is served at 12-14°C.

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### DESCRIPTION

Vintage : 2019  
Valley : Maule  
Blend : 100% Semillon

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### VINEYARDS

Land : Batuco. 30 Kms. from Pacific Ocean, 187 MASL.  
Block : 1  
Soil : Granitic soil by decomposition of the mother rock, with high degree of feldspar and kaolinite.  
Yield : 8.000 kg/ha.  
Harvest : Handpicked in small boxes (12 kg) the 28<sup>th</sup> of march.

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### VINIFICATION

Pressing : Whole bunch in vertical press.  
Fermentation : In French oak between 15-18°C for 14 days with native yeast.  
Aging : 70% in Fudre of 2.500 lt and 30% in French barrels for 12 months.

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### TECHNICAL DATA

Alcohol : 13,5°C  
Ph : 3,09  
Residual Sugar : 1,23  
Total Acidity : 6,3