

# Las Mercedes

*Singular*



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## SEMILLÓN 2014

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### TASTING NOTES

Clean and bright pale yellow.

It presents ripe lemon and pear aromas.

It is dry, with good acidity, fresh and juicy.

*Enjoy with marinated raw fish, sushi, salads and antipasto.*

*Best before: It is recommended for serving it now, but until 3 years it could maintain its personality with mineral and fresh notes.*

*It is better, if it is served at 10-12°C.*

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### DESCRIPTION

Cosecha : 2014  
Apelación : Maule  
Cepa : 100 % Semillón

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### VINEYARDS

Land : Batuco, 30 Kms. from Pacific Ocean, 187 MASL  
Block : 1  
Soil : Loam, clay and sand in different concentrations, with higher percentage of sand  
Yield : 10.000 kg/ha  
Harvest : Handpicked in small boxes (16 kg) during first weeks of march

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### VINIFICATION

Cold maceration : 5 hours at 10°C  
Fermentation : In stainless steel tanks between 15-17 °C for 12 days

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### TECHNICAL DATA

Alcohol : 12,8  
Ph : 2,96  
Residual sugar : 1,94  
Total acidity : 3,92