

Las Mercedes

Singular



SEMILLÓN 2015

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.

DESCRIPTION

Cosecha : 2015
Apelación : Maule
Cepa : 100 % Semillón

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

VINIFICATION

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

TECHNICAL DATA

Alcohol : 13,5
Ph : 3,02
Residual sugar : 0,97
Total acidity : 5,07