

# Las Mercedes

*Singular*



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## SEMILLÓN 2016

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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 : 2016  
Apelación : Maule  
Cepa : 100 % Semillón

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### VINEYARDS

Land : Batuco, 30 Kms. from Pacific Ocean, 187 MASL  
Block : 1  
Soil : Granitic soil, with high degree of decomposition mixed with sand  
Yield : 10.000 kg/ha  
Harvest : Handpicked in small boxes (12 kg) during first weeks of march

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### VINIFICATION

Fermentation : In stainless steel tanks between 15-17 °C for 12 days

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### TECHNICAL DATA

Alcohol : 13,5  
Ph : 2,78  
Residual sugar : 1,23  
Total acidity : 6,45