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## SEMILLÓN GRANITO 2017

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### TASTING NOTES

Clean and bright yellow, with golden borders.

It presents ripe lemon and pear aromas with subtle oak aging notes that give complexity.

It is fresh with a delicate texture

*Enjoy with sushi, white meats and antipasto.*

*Best before: It is recommended for serving it now, but until 5 years it could maintain its personality.*

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

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### DESCRIPTION

Vintage : 2017  
Valley : Maule  
Blend : 100 % Semillón

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### VINEYARDS

Land : Batuco, 30 Kms. from Pacific Ocean, 187 MASL  
Block : 1  
Soil : Granitic, with high degree of decomposition and low sand content  
Yield : 8.000 kg/ha  
Harvest : Handpicked in small boxes (12 kg) during first weeks of march

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### VINIFICATION

Pressing : Whole bunch in vertical press  
Fermentation : In French oak between 15-18 °C for 10 days  
Aging : 12 months in French oak

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### TECHNICAL DATA

Alcohol : 13,5  
Ph : 3,13  
Residual sugar : 1,02  
Total acidity : 6,90