



SEMILLON GRANITO 2018

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.

DESCRIPTION

Vintage : 2018
Valley : Maule
Blend : 100% Semillon

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 (12kg) during second week of march

VINIFICATION

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

TECHNICAL DATA

Alcohol : 13,5°
Ph : 3,06
Residual sugar : 1,43
Total acidity : 7,4
