

SKIN

SEMILLON

TASTING NOTES

Skin it's a wine with character. Pale gold color. It presents fruity aromas like pear that are intermingle with white pepper and anise. It is a wine with great structure and salty aftertaste.

Enjoy with different kinds of charcuterie.

Aging potential: 10 years or more.

It is better, if it is served 13 – 14°C

DESCRIPTION

VINTAGE : 2019
VALLEY : Maule
VARIETY : 100% Semillon

VINEYARD

LAND : Batuco, 30 Kms. From Pacific Ocean, 187 MASL
Block : 1
SOIL : Granitic in high decomposition level, low sand content
YIELD : 8.000 kg/ha
HARVEST : Handpicked in small boxes (62kg) Semillon during first weeks of march

VINIFICATION

FERMENTATION : The juice ferment with their skins in a clay "anfora", with native yeast, no additives, no fining and filtration.
AGING : 12 months in "anfora", without sulfur

TECHNICAL DATA

ALCOHOL : 13,5
PH : 3,19
ACIDITY : 6
SUGAR : 1,5

