

# 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 : 2020  
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  
On first week 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 : 3,23  
ACIDITY : 4,0  
SUGAR : 1,53

