

BLOCK* SERIES

Semillon

TASTING NOTES

Pale yellow color.

The nose reveals notes of ripe lemon and orange peel.

There's great acidity on the palate, silky texture, and a very long finish.

Food pairing suggestions: Oily fish and shellfish.

Aging Potential: 6 years+

Service Temperature: 10–12°C

DESCRIPTION

VINTAGE : 2021

VALLEY : Maule

BLEND : 100% Semillon, over 80 years old,

VINEYARD

LAND : Batuco, 30 Kms from the Pacific Ocean, 187 MASL

BLOCK : 1 and 16

SOIL : Very old soil, granitic with high degree of decomposition, both transported and In situ.
8,000 kg/ha

YIELD : Handpicked and transported in boxes of 12 kg

HARVEST : at the beginning of April.

VINIFICATION

PRESSING : Whole clusters in pneumatic press.

FERMENTATION : In stainless steel tanks between 15 C,
during 14 days.

AGING : 6 months, 50% in oak barrels, 50% in stainless steel with its fine lees.

TECHNICAL DATA

ALCOHOL : 13°

PH : 3,19

RESIDUAL SUGAR : 1,53

TOTAL ACIDITY : 6,32

