



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 : 2022
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.
YIELD : 8,000 kg/ha.
HARVEST : Handpicked and transported in boxes of 12 kg the third week of March.

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 own lees.

TECHNICAL DATA

ALCOHOL : 12,5°
pH : 3,18
RESIDUAL SUGAR : 1,00
TOTAL ACIDITY : 6,20