



TASTING NOTES

Skin it's a wine character. Pale gold color. It presents fruity aromas like pear that are intermingle with whiter pepper and anise. It is a wine with grat 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 : 2021 VALLEY : Maule

BLEND : 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 (16 kg) Semillon on the

third week of March

VINIFICATION

COLD MACERATION : The juice ferment with their skins in a clay

FFERMENTATION "anfora", with native yeast, no additives, no finning

and filtration.

POST ALCOHOLIC MACERATION

AGING : 12 months in "Anfora", whitout sulfur.

TECHNICAL DATA

ALCOHOL 12,5º RESIDUAL SUGAR 1,62 PH 3,36 TOTAL ACIDITY 7,18

