



# BLOCK\* SERIES

## *Semillon*

### TASTING NOTES

This pale lemon-coloured wine reveals notes of ripe lemon and orange peel.

In the mouth it has great acidity, a silky texture and a very long finish.  
Suggestions: Oily fish and shellfish.

Ageing Potential: 6 years or more.  
Serving temperature: 10°C–12°C.

### DESCRIPTION

VINTAGE: 2023  
APPELLATION: Maule  
VARIETY: 100% Semillon from 80-year-old vines.

### VINEYARD

SOIL: Ancient soils originating from highly decomposed granite both in situ and transported from its origin.

YIELD: 8,000 kg/ha

HARVEST: By hand and transported in small 12-kg trays.

### VINIFICATION

PRESSING: Whole clusters in a pneumatic press.

FERMENTATION: In steel tanks for 14 days at 15°C.

AGEING: 50% of the wine aged in oak barrels and the other 50% was kept over its lees in steel tanks for 6 months.