



NOBLE SEMILLÓN 2012 - BOTRYTIS SELECTION

VITICULTURE

Vineyard: The grapes that go into this wine come from our vineyards at our San Carlos Estate near Cunaco in the Colchagua Valley. The blocks were planted more than 100 years ago.

Soil: Of alluvial origin with sandy-clay texture. The soil is deep, extraordinarily porous, and has the ability to administer and deliver water to the plant throughout the entire year, which is very important for producing high range Semillón.

Climate: The 2012 vintage was influenced by the “La Niña” phenomenon that produces a decrease in oceanic temperatures, which in turn results in low levels of precipitation and high temperatures. The spring of 2011–2012 presented normal temperatures and no frost.

Temperatures later increased, and very high temperatures were recorded in February and March, and the warm conditions extended into late April and early May. The wines produced this year are concentrated with very intense fruit character.

Vineyard Management: The vineyard has a density of 2,900 plants per hectare, and the vines are trellised to low vertical shoot position and cane or double-guyot pruned. Shoots are tipped in spring and early summer, and leaves are manually pulled in early March to increase solar exposure to the grapes.

VINIFICATION:

Variety: 100% Sémillon.

Harvest: The grapes were hand picked on June 4 and 5 at 36° Brix with nearly 100% botrytis.

Vinification techniques: The grapes were direct pressed, and the must was decanted for 48 hours prior to fermentation in stainless steel tanks with yeasts that were especially selected for this type of wine. After fermentation the wine was aged in previously used oak barrels that contribute to its evolution without adding oak characteristics. It was then fined, filtered, and bottled.

Oak treatment: 3 months in French oak barrels of various uses.

LABORATORY ANALYSIS

Alcohol: 11.5% vol.

pH: 3.26

Total Acidity: 6.7 g/L

Residual Sugar: 176 g/L

Volatile Acidity: 0.76 g/L

TASTING NOTES

Intense yellow in color with a complex and ripe nose offering aromas of papayas in syrup, honey, oranges, and stone fruits that lead to a palate that is lush yet fresh with very good volume and complexity.

AGING POTENTIAL

Drink now or cellar up to 7 years.