



NOBLE SEMILLÓN 2013 - BOTRYTIS SELECTION

VITICULTURE

Vineyard: From our Fundo San Carlos vineyard, near Cunaco in the Colchagua Valley. The blocks were planted more than 100 years ago.

Soils: Deep sandy-clay alluvial soil that is extremely porous and able to deliver water throughout the year.

Weather: The 2012–2013 season began with a cool, relatively rainy spring, which delayed budding and the development of the phenological stages. The season was also wetter than usual, which led to later, slower ripening of the grapes and favored noble rot of the Semillón, which reached virtually 100% coverage by harvest time. The resulting wine is extremely fresh and fruity, with a notable Botrytis quality.

Vineyard management: The vineyard is planted to a density of 2900 plants/hectare in a low vertical shoot position and cane- or double guyot-pruned. Shoots were debudded in spring and early summer, and manual leaf-pulling was performed in early March increase the exposure of the grapes.

VINIFICATION

Variety: 100% Semillón

Harvest: The grapes were hand picked in June 4 and 5, with 30° Brix and nearly 100% Botrytis.

Vinification: The grapes were pressed directly and the must was decanted for 48 hours before fermentation, which was carried out in stainless steel tanks with yeasts specially selected for this kind of wine. After fermentation, the wine was aged in used oak barrels (for evolution, not oak), before being stabilized, filtered and bottled.

Oak: 5 months in French oak barrels with several uses.

LABORATORY ANALYSIS

Alcohol: 12%/vol

pH: 3.2

Total Acidity: 6.42 g/l

Residual Sugar: 112 g/l

Volatile Acidity: 0.77 g/l

TASTING NOTES

Deep yellow color. The nose is complex and fresh, with aromas of stone fruit, honey and orange peel along with subtle citrus notes that give way to a lush yet refreshing palate with very good volume and complexity.

CELLARING POTENTIAL

Enjoy immediately or cellar for 6 years.