



NOBLE SEMILLÓN 2014 - BOTRYTIS SELECTION

VITICULTURE

Vineyard: From blocks planted more than 100 years ago in our vineyards at the San Carlos estate near Cunaco in the Colchagua Valley.

Soils: Of alluvial origin with a sandy-clay texture. The soil is deep and extraordinarily porous with a very good ability to administer water to the plant throughout the year.

Climate: The 2013–2014 season began with a very cold spring with intense and prolonged frosts that primarily affected the earliest varieties. This resulted in a delay in budbreak and the later phenological stages of the grapes and a subsequent reduction in yields. The weather later turned benign, and the summer was hot and dry, which partially alleviated the initial delay and resulted in a very short, concentrated harvest. Unlike a normal year, this summer presented very cool nights, which helped maintain the acidity levels in the grapes until harvest.

Vineyard management: The plantation has a density of 2,900 plants per hectare, and the vines are trellised to low vertical shoot position and double guyot pruned. The shoots are tipped in spring and early summer, and leaves are pulled in early March to increase solar exposure to the grapes.

VINIFICATION

Variety: 100% Semillon.

Harvest: The grapes were hand picked May 12–13 at 29° Brix and with nearly 100% botrytis.

Vinification techniques: The grapes were direct pressed and the must decanted for 48 hours prior to fermentation, which took place in stainless steel tanks with yeasts that were specifically selected for this type of wine. The new wine was aged in used French oak barrels to aid in evolution without adding oaky notes, and then stabilized and filtered prior to bottling.

Oak treatment: 6 months in French oak barrels of various uses.

LABORATORY ANALYSIS

Alcohol: 11.5% vol

pH: 3.36

Total Acidity: 6.12 g/L

Residual Sugar: 118 g/L

Volatile Acidity: 0.62 g/L

TASTING NOTES

Intense yellow color. The nose is complex, with notes that recall botrytis-infected grapes in the field, along with aromas of stone fruits, honey, orange peel, and subtle citrus notes. The palate is unctuous yet fresh, with very good volume and complexity.

AGING POTENTIAL

Drink now or cellar for 6 years.