



NOBLE SEMILLÓN 2017 - BOTRYTIS SELECTION

VITICULTURE

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

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

Climate: The 2016–2017 season began with a winter that was normal in terms of temperatures and rainfall. Temperatures began to rise in late winter and were higher than usual in early spring, which resulted in budbreak taking place 2 weeks early, although very evenly. The temperatures remained high throughout the spring and into early summer, resulting in ideal conditions for optimal and even flowering, fruit set, and veraison. Summer was hot, and therefore the harvest was 2–3 weeks earlier than usual. The grapes were small and concentrated, and yields were 10–15% lower than usual. This year's white wines are aromatic, fruity, expressive, and concentrated, with good volume and complexity on the palate.

Vineyard Management: The vines are planted to a density of 2,900 plants/hectare, trellised to low vertical shoot position and cane or double guyot pruned. Shoots are trimmed in the spring and early summer, and leaves are manually pulled in early March to ensure good ventilation for the grapes.

VINIFICATION

Variety: 100% Semillon.

Harvest: the grapes were hand picked on May 16 with 33.3° Brix and more than 93% botrytis.

Vinification Techniques: The grapes were whole cluster pressed, and the must was decanted for 48 hours prior to fermentation in stainless steel tanks with yeasts that were selected especially for this type of wine. The new wine was aged in used oak barrels that contributed to the evolution, but no oak characteristics, and was later stabilized and filtered prior to bottling.

Oak: 12 months in French oak barrels with varying years of prior uses.

LABORATORY ANALYSIS

Alcohol: 13% vol.

pH: 3.29

Total Acidity: 4.42 g/L

Residual Sugar: 58.98 g/L

Volatile Acidity: 0.72 g/L

TASTING NOTES

Intense yellow in color with a complex nose ripe in aromas of papayas in syrup, honey, oranges, and stone-fruit pits. The palate is expressive, with good volume and structure, and presents fresh acidity that lends good balance and a pleasing finish.

CELLARING POTENTIAL

Drink now or cellar up to 6 years.