



NOBLE SEMILLÓN 2018 - 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 a very good ability to administer water to the plants throughout the year.

Climate: The 2017–2018 season began with a cold and rainy spring that allowed us to delay the first irrigation until November. The cool temperatures through mid-November delayed bud break and flowering by a few weeks. Bud break was very even, which helped in the subsequent phenological stages of the grapes. This was a rather damp season, which caused ripening to be slower and later than usual. On average, the whites were harvested 1–2 weeks later than in a normal year. The wines obtained are very fresh, fruity and with good natural acidity.

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: 96% Semillón, 4% Viognier.

Harvest: The grapes were hand picked on March 23, with 22.6° Brix and more than 96% 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 with no oaky characteristics, and was later stabilized and filtered prior to bottling.

Oak: 12 months in used French oak barrels.

LABORATORY ANALYSIS

Alcohol: 12,5% vol.

pH: 3.22

Total Acidity: 6,43 g/L

Residual Sugar: 123 g/L

Volatile Acidity: 0.84 g/L

TASTING NOTES

Golden yellow color. On the nose, the wine is complex, with aromas of stone fruit, honey, papaya, and subtle citrus notes. The palate is expressive, with acidity that lends good balance to the structure, producing a harmonious and pleasing finish.

CELLARING POTENTIAL

Drink now or cellar p to 6 years.

