



NOBLE SEMILLÓN 2020 - 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: Climate: The 2019–2020 season began with a precipitation deficit from the end of winter. This water deficit continued through spring, beginning a drought period that forced us to irrigate the vineyards earlier than in previous years. Summer saw high temperatures that accelerated the ripening of the grapes, while producing an environment that maintained the health of the fruit. Autumn was rather benign, with average high temperatures lower than normal, allowing us to wait calmly for the phenolic compounds to smooth out. Due to the higher-than-normal seasonal temperatures, harvest was pushed forward by a week, in order to retain the freshness and optimal ripeness of the grapes. In general, this year is showing very good quality for our white wines, with a riper character that still maintains a very good level of acidity, generating great balance

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: 98% Semillón, 2% Viognier.

Harvest: The grapes were hand picked on March 4th, with 23° 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: 13% vol.

pH: 3.23

Total Acidity: 6,4 g/L

Residual Sugar: 94 g/L

Volatile Acidity: 0.76 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.

