



NOBLE SEMILLÓN 2022 - 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 2021–2022 season began with a dry winter, with moderate precipitation at the beginning, that increased throughout the season, reaching levels of water collected to about 150mm by the beginning of spring, which required us to move our first irrigations forward by 3 weeks, when compared to the previous year. The rainwater, together with the first irrigations of the season, allowed the vines to begin their phenological cycle with good levels of moisture in the soil, and therefore avoid any stress in the plants. Temperatures at the beginning of winter were mild, with this trend continuing through to spring, so budbreak was slightly later than normal. Summer began with high temperatures and heat waves during the first week that reached 35°C, which would have indicated an earlier harvest, however, this trend reversed during January, where high temperatures rarely reached 30°C, generating a slight delay in the ripening of the grapes. Finally, the months of March and April saw favorable conditions to finish our grapes' ripening process. The season produced fresh wines with great natural acidity, very good volume, and 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: 93% Semillón, 7% Viognier.

Harvest: The grapes were hand picked on May 17th – 18th 29° Brix and more than 96% botrytis.

Vinification Techniques: The grapes were whole cluster pressed, and the must was decanted for 48 years 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: 27% of the blend went to 8 months in used French oak barrels.

LABORATORY ANALYSIS

Alcohol: 13% vol.

pH: 3.25

Total Acidity: 4,88 g/L

Residual Sugar: 78 g/L

Volatile Acidity: 0.37 g/L

TASTING NOTES

Golden yellow color. On the nose, the wine is fresh and complex, with aromas of white fruit such as pears, stone fruits, flowed by subtle citrus notes at the end. 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.

