

SALVO SEMILLON – TRIANGLE WINES

Uco Valley



APPELLATION: El Peral

BLEND: Sémillon (100%)

WINEMAKER: Gerardo Michelini

VINEYARD: _____

Grapes are sourced from a vineyard in the sub-region of El Peral, around the village of Tupungato located in the Uco Valley, which was planted in 1900. The altitude is 1,300 meters above sea level, where the climate is extreme continental. The soils are very poor and complex, they are composed of a rocky topsoil with a high calcium carbonate content, and have excellent drainage.

VITICULTURE: _____

The vineyards are in the process of converting to organic.

WINEMAKING: _____

60% of the grapes undergo a cool (14-18°C), reductive fermentation in stainless steel vats. The rest were fermented with skins for 15 days in a concrete egg. Malolactic fermentation was blocked and the wine was bottled young to retain freshness. It was bottled unfiltered and unfinned with only a small addition of sulphur dioxide, no other additives are used.

WEBSITE: n / a

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

Bright aromatics with herbal and green fruit notes. The palate is very fresh and light, yet it has some texture and grip as a result of the skin contact.