

BLANCO CHILENO – VIGNERON FINE WINES

Central Valley



APPELLATION: Maipo

BLEND: Semillon

WINEMAKER: De Martino

VINEYARD: _____

Grapes are an old Bordeaux massal selection from a 15-year old vineyard planted on deep alluvial soils, formed by the action of the Maipo river. The site has a mild Mediterranean climate with warm dry summers, and is located 60 kilometers from the Pacific.

VITICULTURE: _____

Vineyards are farmed organically but not certified.

WINEMAKING: _____

Grapes are hand harvested and destemmed. They are foot-trodden and macerated on skins for 12 hours. They are racked into a used Burgundy 228 litre barrel and fermented with natural yeasts. After fermentation the wine stays on lees for two months with weekly battonage. It is allowed to undergo malolactic fermentation. The wine isn't racked before bottling, without fining nor filtration. There are no additions except a little sulfur prior bottling, always keeping total SO2 below 30ppm.

WEBSITE: <http://vigneron.cl/chile.php>

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

Peach, blossom and almonds on the nose.
Medium bodied, savoury and herbal with grapefruit and a refreshing pithiness.