CREDO SEMILLON EL PERAL – ESCALA HUMANA

Mendoza

APPELLATION: Uco Valley

BLEND: Semillon

WINEMAKER: Germán Masera and Ayelén Bonetto



VINEYARD:

El Peral is home to a unique terroir, sitting at 3,600–3,900ft above sea level. The soils are mostly loam, with granitic and calcareous stones. Viticulture takes precedence over other agriculture at this altitude, and the soil contains less organic matter. The vineyards here are 125 years old, and produce wines of great texture.

VITICULTURE:

Escala Humana work using organic practices, with huge respect for the land they farm on. The winery has done extensive research into the flora, fauna and soil of their estate to ensure their work is performed in harmony with the surrounding environment. The grapes are harvested by hand.

WINEMAKING:

The grapes were destemmed on harvest day into concrete egg, and after 24 hours the free-run juice was racked off to start fermentation with indigenous yeasts. The skins continued to ferment alone for seven days before being pressed and continuing fermentation in barrel. Both components were aged for 24 months in French oak barrels and blended six months before bottling.

TASTING NOTES:

Bursting with flinty, smoky minerality, this is a mouthwatering Semillon with racy acidity and generous texture. Sweet honeyed orchard fruit comes to the fore, with hints of baking spices and hazelnuts.

WEBSITE: https://escalahumanawines.com/en/

This wine is suitable for vegans and vegetarians.