# LIVVERÁ SEMILLÓN – ESCALA HUMANA

Mendoza

**APPELLATION:** Uco Valley

**BLEND:** Semillon

**WINEMAKER:** Germán Masera and Ayelén Bonetto




## VINEYARD:

The grapes come from a 4-hectare vineyard in El Peral, Tupungato. The vines were planted in 1929 at 3600-3900 feet above sea level, and trained using a low trellis system. The soils originate from the alluvial fan of the Las Tunas River and are extremely varied – silt, sand, clay, pebbles, granite and limestone can all be found within.

## 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 just before botrytis sets in.

## WINEMAKING:

The grapes are pressed directly in the winery, then de-stemmed for a few hours using the grape's own enzymes. Fermentation takes place with native yeasts in concrete eggs, and the wine spends a winter ageing there before being bottled.

## TASTING NOTES:

Fresh, delicate and full of pure white fruit, this is an intense, energetic wine with a slight herbal edge.

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

This wine is suitable for vegans and vegetarians.