



BOUCHON BLOCK SERIES SEMILLON 2019

REGION: Maule Valley, Chile

APPELLATION: Maule Valley

YIELD (HI/Ha): 50 hl/ha

BLEND: 100% Semillon

WINEMAKER: Christian Sepúlveda

VINEYARD

Our Semillon Block Series comes from Barracks 1 and 16 of our Batuco field, one of the coldest places in the secano interior of the Maule Valley. These vineyards are 100% dry land, planted more than 80 years ago and are located only 30 km from the Pacific Ocean at 187 MASL, which gives a greater freshness to the wines. Its soils are granitic in different states of decomposition, coming from a mixture of granite decomposed in situ and transported.

VITICULTURE

Harvest: handpicked in boxes of 12 kg third week of March.

WINEMAKING

Pressing whole clusters in pneumatic press.

Fermentation in stainless steel tanks between 15°C, during 14 days.

Aging 6 months, 50% in oak barrels, 50% in stainless steel with its fine lees.

TASTING NOTES

Pale yellow color. The nose reveals notes of ripe lemon and orange peel. There's great acidity on the palate, silky texture, and a very long finish.

www.bouchonfamilywines.com



CLOSURE: Cork

ORGANIC: No

BIODYNAMIC: No

VEGETARIAN: Yes

VEGAN: Yes