

A DELICIOUS WINE, CRAFTED FROM CENTENNIAL VINES

VINOS DEL MAULE, MORANDÉ'S NEW WINE RANGE, HIGHLIGHTS THE REGION'S ANCIENT TRADITIONS, ITS SMALL ARTISANAL PRODUCERS, ITS OLD HEAD-PRUNED VINES AND EVERYTHING THAT REPRESENTS ITS CURRENT CULTURAL HERITAGE.

A RICH WINE HANDCHAFTED FROM CENTENNIAL YIN SEMILLÓN MORANDE

SEMILLÓN

2021

MAULE VALLEY

## VINEYARDS

Sémillon has been grown in Chile since the Bordeaux varieties arrived in the country by mid 19th century. Widely planted together with Riesling, both lost ground when white varieties such as Chardonnay and Sauvignon Blanc emerged on the national wine scene. However, Sémillon remained untouched in the traditional Secano (rain-fed) winegrowing areas of Maule and Itata, but also in Colchagua's Secano. These are old vines that have a great potential to express the Chilean terroir, and which keep a cultural link with the small farmers rooted in these areas, as is the case with varieties such as País, Cinsault, and Carignan.

The vineyard was originally head-pruned but was later trellised to the vertical shoot position. It is grown on a rain-fed area (also known as de rulo) located on a south-facing slope at the end of a series of wooded hills around the Loncomilla area. The soils are the classic granites found in the Coastal Mountain Ranae.

CLIMAT: The 2019 harvest presented a warm and dry season, with rains below the historical average. Because of this, we did almost no leaf pulling and harvested early, on March 12.

## VINIFICATION

The grapes were harvested in bins. 25% of them were fermented in cement eggs with their skins. After being pressed and cold decanted, the remaining 75% of the grapes underwent fermentation in stainless steel tanks. Before finishing the alcoholic fermentation, both batches were mixed and kept in stainless steel tanks and a previously used French oak 4,000 l foudre. The wine did not experience malolactic fermentation and it just had a tartaric stabilization during the wintertime it spent in tanks. It was filtered using a coarse filter pad.

## WINE DESCRIPTION

COLOUR: bronze-yellow, clean and bright AROMA: citric fruits, pears and honey FLAVOR: dry, tart, fresh and juicy

D.O.: Maule Valley				2021
Varieties:	Analysis			
Semillón	Alcohol:	12 %		
	pH:	3.20		
	Total Acidity:	4.35 g/L		
	Residual Sugar:	4.69 g/L	_	