

UNGRAFTED GRAVEL SOILS



UNGRAFTED SEMILLÓN SAUVIGNON BLANC

Growing ungrafted vines these days is a privilege as they have the ability to transmit their place of origin at its purest level. They are also very scarce. Ungrafted pays tribute to this singular condition, which enables us to produce wines from renowned areas with the maximum terroir expression, using traditional winemaking techniques to really bring out the sense of place in an authentic and honest way.

- **ORIGIN**

This wine comes from a vineyard in Isla De Maipo, in the heart of the Maipo Valley. This vineyard is planted on an alluvial terrace with gravel soils that are perfect for this variety.

- **VARIETY**

50% Semillón & 50% Sauvignon Blanc.

- **HARVEST DATE**

The grapes were handpicked on March 17th (Semillón) & on February 24th (Sauvignon Blanc).

- **WINEMAKING AND AGEING**

The Sauvignon Blanc was harvested, destemmed and pressed always keeping protection against oxidation. It was fermented at 13,5°C – 15°C with native yeasts in stainless steel tanks for 8 months. The Semillón was harvested and pressed directly with complete clusters and there was no oxidation protection. It was fermented in neutral French oak cask for 8 months with native yeast. It is lightly filtered and bottled.

- **SOIL**

Gravels and sand.

- **CLIMATE**

Mediterranean, moderated by the influence of the Pacific Ocean.

- **TASTING NOTES**

Complex aromatics of lime, peach, green apples and beeswax lead to a dry palate with crisp acidity, this Semillón – Sauvignon Blanc has medium body with a round and soft texture, intense fruit core and a lingering finish. Ready to drink now, at a stage when primary fruit dominates, but can gain further complexity with modest cellaring.

ALCOHOL: 13%

CELLARING RECOMMENDATION: This wine is ready to drink now but will gain complexity with further ageing during the next 10 or 15 years.

SERVING TEMPERATURE: 12-14°C.

DECANTATION: Not necessary.

