



JCV SEMILLON 2021

VITICULTURE

Varietal composition 100% Semillon
Appellation of Origin: Casablanca Valley, Chile
Trellising system: Vertical shoot positioning
Pruning: Double Guyot
Irrigation: Drip
Soil type: Sedimentary and granitic soils in different stages of decomposition

VINIFICATION

Harvest date: March 29, 2021
Picking method: Hand harvested
Fruit selection: At the vineyard
Pre-fermentative cold maceration: 7 days
Alcoholic fermentation: 12 days at 14 to 15 °C
Yeasts: Native
Pump-overs: Twice during alcoholic fermentation, then once every days and a half.
Malolactic fermentation: No

AGEING

Stainless steels tanks: 100%

BOTTLING

Stabilization: No
Fining: No
Filtration: No
Bottling date: January 13, 2022

ANALYSIS

Alcohol: 11%
Residual sugar: 1.12 g/l
Total Acidity: 5.48 g/l
pH: 3.45
Unfiltered wine: Could present precipitation and turbidity that do not affect quality.
Done intentionally to provide more complexity!
Avoid to store for long periods under 7°C