



## NOBLE SEMILLÓN 2010 BOTRYTIS SELECTION

### VITICULTURE

**Vineyard:** The San Carlos vineyard is located near Cunaco in the Colchagua Valley. The blocks of this vineyard are more than 50 years old.

**Soil:** Alluvial, sandy-clay soil with good drainage, extraordinary porosity, and a very good ability to administer water to the vines throughout the year.

**Climate:** The 2010 harvest was colder than normal in Chile, especially in the Colchagua Valley. The wines are generally fresher, with more natural acidity, and have less residual sugar than in warmer years.

**Vineyard management:** The vertically trained, double guyot-pruned vines are planted 2,900 per hectare. Excess shoots are pulled in the spring and early summer, and leaves are manual pulled in early March to increase exposure to the grapes.

### VINIFICATION

**Variety:** Semillón 100%

**Harvest:** The grapes were hand-picked on June 7th and 8th, 2010 at 31° Brix and 96–97% noble rot (*Botrytis cinerea*).

**Vinification:** The grapes were direct pressed immediately and the must was decanted for 48 hours before being fermented in stainless steel tanks with yeasts specifically selected for this kind of wine. After fermentation, the wine was aged in used oak barrels to enhance evolution rather than oak characteristics. It was then stabilized, filtered and bottled.

**Oak:** 6 months in third- and fourth-use French oak barrels.

### LABORATORY ANALYSIS

Alcohol: 12.3 %

pH: 3.09

Total Acidity: 6.43 g/l

Residual Sugar: 112 g/l

Volatile Acidity: 0.74 g/l

### TASTING NOTES

Bright golden yellow in color, this wine has a fresh and complex nose with aromas of ripe papayas, honey, orange, and stone fruit that lead to a lush yet crisp mouthfeel with very good volume and complexity.

### AGING POTENTIAL

Drink immediately or cellar 10 years.