

# Las Mercedes

## *Singular*



### SEMILLÓN 2016

#### TASTING NOTES

Clean and bright pale yellow.

It presents ripe lemon and pear aromas.

It is dry, with good acidity, fresh and juicy.

*Enjoy with marinated raw fish, sushi, salads and antipasto.*

*Best before: It is recommended for serving it now, but until 3 years it could maintain its personality with mineral and fresh notes.*

*It is better, if it is served at 10-12°C.*

#### DESCRIPTION

Cosecha	:	2016
Apelación	:	Maule
Cepa	:	100 % Semillón

#### VINEYARDS

Land	:	Batuco, 30 Kms. from Pacific Ocean, 187 MASL
Block	:	1
Soil	:	Granitic soil, with high degree of decomposition mixed with sand
Yield	:	10.000 kg/ha
Harvest	:	Handpicked in small boxes (12 kg) during first weeks of march

#### VINIFICATION

Fermentation	:	In stainless steel tanks between 15-17 °C for 12 days
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#### TECHNICAL DATA

Alcohol	:	13,5
Ph	:	2,78
Residual sugar	:	1,23
Total acidity	:	6,45