



# TOROMIRO

## Semillón 2018

### “THE NEW SURVIVOR

100% of this wine was fermented in French oak barrels and aged in them for 6 months

Toromiro Semillón is grown in a 50 year old vineyard, bush-planted in the deep clay soils of “La Patagua” in the Colchagua Valley.

It is an elegant wine of light yellow color, presents floral aromas with notes of honey. The palate is fresh and creamy, good volume, refreshing acidity and persistent finish.

### TECHNICAL DATA

#### Varieties

100 % Semillón

#### Denomination of origin

Colchagua Valley

#### Harvest

Hand-picked during the third week of march

#### Yield of vineyard

10 ton/ha

#### Winemaking

The grapes are destemmed before being pressed. Once pressed, it is clarified naturally, and then it is transferred to barrels. 100% fermented in French barrels and stored in them for 6 months.

### SUGGESTIONS

#### Serving temperature

10 °C

### BASICAL ANALYSIS

Alcohol	13 °
Residual sugar	1,71 g/l
Total acidity	4,76 g/l
pH	3.12



Handcrafted Wines Handcrafted