

Semillón LOPEZ

SEMILLÓN | HARVEST 2019

Elaborated from carefully selected grapes from our estates La Martitha and San Carlos. Assemblage with a great predominance of Semillón grapes.

VINEYARD LOCATION

- Cruz de Piedra (Mendoza Rivers High Valley), Maipú district, province of Mendoza.
- Villa Seca, Maipú district, province of Mendoza.

CLIMATE | This privileged area has a particular micro-weather characterized by dry summers, warm and sunny days and cold nights. Grape development is favored by the thermal range, making them reach high concentration of aromas and excellent health.

SOIL | Alluvial, silty-loam, shallow.

TRELLIS SYSTEM | Traditionally low espalier-trained vineyards. High cultivation density; low yield vines that, associated with the varietal purity, allow high quality grapes.

HARVEST | By hand, selecting the best clusters so as to have the best grapes for the winemaking. The harvesting moment depends on the grape ripening, a process that's followed carefully to reach an optimum point with the highest aroma expression.

WINEMAKING | After obtaining the musts by pneumatic press, an intimate contact is established with the skins, in stainless steel tanks, where the so-called pellicular maceration takes place at low temperature (8 degrees Celsius for 24 hours), in order to achieve a higher concentration of aromas and flavors characteristic of the variety. Later, the musts, drained by gravity without external pressure, full in aromas, released from the skins, ferment in stainless steel tanks at low temperature (15 degrees Celsius). Once the fermentation is finished, the wine is clarified, stabilized at temperatures of 2 degrees Celsius below xero and filtered. The conservation is carried out in stainless steel tanks.

TASTING | Greenish yellow color and fruity aromas with a hint of honey. Soft, fresh, balanced and unctuous wine. Ideal to accompany white meat (poultry and fish), seafood and pasta with soft sauces. Due to its characteristics it is an ideal wine to accompany fish, seafood, white meats (poultry and game meats), pasta with soft sauces, vegetables and soft cheeses. It is advisable to consume at a temperature of 8-10 degrees Celsius. During their preservation the wines should be kept in cool places and in dim light. Since it is a white wine, it is recommended to drink it young, within a year of its bottling.

PRESENTATION

- 375 milliliters and 750 milliliters bottles.
- Cases: 6 x 750 milliliters bottles and 12 x 375 milliliters bottles.

ANALYTICAL DATA

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|-----------------------|---------------------------|
| Alcohol | 12.9% |
| Sugar | 1.5 g/l. |
| Volatile acidity | 0.3 g/l. in acetic acid |
| Total acidity | 4.5 g/l. in tartaric acid |
| Total SO ₂ | 96 mg/l. |
| pH | 3.3 |

WITH SCREW CAP




BODEGAS
LOPEZ
1898