

UNGRAFTED GRAVEL SOILS



UNGRAFTED SEMILLÓN SAUVIGNON BLANC 2024

Growing ungrafted vines these days is a privilege as they have the ability to transmit their place of origin at its purest level. They are also very scarce. Ungrafted pays tribute to this singular condition, which enables us to produce wines from renowned areas with the maximum terroir expression, using traditional winemaking techniques to really bring out the sense of place in an authentic and honest way.

• ORIGIN

This wine comes from a vineyard in Isla De Maipo, in the heart of the Maipo Valley. This vineyard is planted on an alluvial terrace with gravel soils that are perfect for this variety.

VARIETY

- 50% Semillón & 50% Sauvignon Blanc.

HARVEST DATE

- The grapes of Sauvignon Blanc were handpicked during the last week of February and the Semillon during the first week of March.

• WINEMAKING AND AGEING

Sauvignon Blanc was destemmed and pressed with oxidation protection, fermented in stainless steel tanks and kept until blending in stainless steel tanks. Semillon was pressed without destemming and without oxidation protection, fermented in barrels over 10 years old with unselected yeasts, kept in barrels until blending, with partial malolactic fermentation. Blending is done 6 months after the end of fermentation and will be kept in a 50 HL foudre for 3 months before bottling.

• SOIL

Gravels and sand.

• CLIMATE

Mediterranean, moderated by the influence of the Pacific Ocean.

TASTING NOTES

The 2024 vintage of our Semillon and Sauvignon Blanc from Isla de Maipo displays a rich aromatic palette. Notes of lime, peach, green apple and beeswax translate into a dry flavour with refreshing acidity. The palate is medium-bodied, with a smooth, round texture, an intense fruity core and a long, lingering finish.

ALCOHOL: 13%

CELLARING RECOMMENDATION: This wine is ready to drink now but will gain complexity with further ageing during the next 10 or 15 years.

SERVING TEMPERATURE: 12-14°C.

DECANTATION: Not necessary.

