

ESCÁNDALO - SEMILLÓN

Grape variety: Semillón

Location: Colchagua Valley, Chile. The Colchagua Valley has a hot, dry climate that is somewhat moderated by its proximity to the Pacific Ocean (just 70km away).

Vineyard: Planted in 1940s. Soils are a mixture of clay, limestone, and sand, alluvial in origin with loose stones and metamorphic rocks at a depth of 30cm.

Farming: Organic practices

Pruning: Gobelet system (head trained) converted to cane pruning (double cordon) with 8-10 buds per vine.

Soil treatments: Mechanical weed control (no chemicals). Fungal disease management with sulphur.

Harvesting technique: Hand harvested.

Yeasts (indigenous/selected): Indigenous

Maceration: Cold skin contact for 24-36 hours.

Fermentation vessel: Spontaneous fermentation in stainless steel.

Fining/Filtration: Natural sedimentation and stabilization by gravity and cold winter temperatures. No fining agents are used. No filtration before bottling.

Maturation: 80% in stainless steel and 20% in old French oak barrels.

Additions of sulphites: Small additions in tank, and one final dose before bottling.

Total sulphites: Around 20-25ppm of free SO₂ total.

Tasting Notes: In the mouth the wine is a full-bodied, fresh, and textured. It is sherry-like with medium-high acidity and a long finish. Visually, it is a slightly cloudy wine because it is not filtered. The wine starts off with lemon-green tones that become straw yellow as the wine evolves naturally. On the nose, Sémillon reveals itself to be a wine with many layers. Its young notes place it in the range of flowers, white fruit, chili pepper, spices, tropical notes, and honey. Other notes like wax, honey, tar, dried fruit, walnuts, caramel, and toasted hazelnuts appear as it evolves, as well as the presence of noble oxidation. Pairs great with seafood pasta, paella, gravlax, clams, prawns, mussels, langoustines, tuna sushi, lobster rolls, caviar dips, seared tuna, tiradito, chutney fish, ceviche, grilled octopus, and anchovy toast. If aging is of interest, the wine evolves positively for at least 5 years.

