

Tomero



RESERVA SEMILLON 2008

Varietal Composition:

90% Semillón
10% Chardonnay

Vineyard:

Finca Los Álamos
Alto Valle de Uco, Mendoza, Argentina

Soil:

Sandy loam with limestone channers.
Low to medium fertility with low percentage of organic material.
Very permeable and with low salt content

Weather:

Cold winters and warm summers with mild temperatures during the day and cool nights.

During the vegetative season there is a difference of temperature between day and night of 15C aprox., allowing an excellent color and tannin development.

Harvest:

Manual harvested in 18 k plastic boxes. Semillón on April 14th and Chardonnay on March 7th.

Aging:

This wine is aged in french oak barrels during 12 months (sur lie aging for 6 months). Then bottled and aged for another 12 months at 12° C before it is released into the market. Botling: 01.October.2009

Notes

Technical Data:

Alcohol: 13,3 %
Total Acidity: 6,8 g/l
Sugar: 3 g/l
pH: 3,2