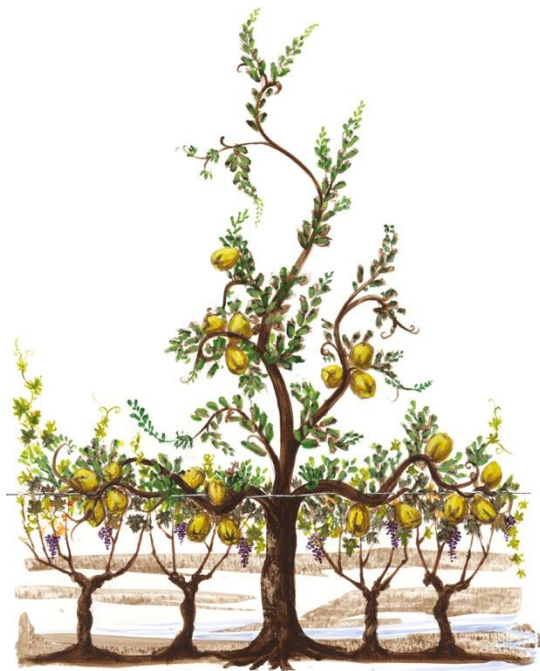




FINCA LOS MEMBRILLOS SEMILLON 2022

*Finca Los Membrillos, IG Paraje Altamira, San Carlos, Valle de Uco, Mendoza.
1060 m | 3478 ft.*



FINCA | SINGLE VINEYARD WINES

More than 20 years ago, a family of winegrowers from La Consulta planted this vineyard, which reached our hands in 2008.

There was an indelible stamp on it, which made it resemble the oldest vineyards in the area. Its traditional furrow irrigation system, its carob wood posts and its rows of quince trees surrounding the vineyard are its hallmarks, and at the same time a tribute to the rich winemaking legacy of the region.

We wanted to honor this history of the area, the soils and climate of Finca Los Membrillos, so we were drawn to plant our first Semillon vines in Paraje Altamira.

A variety that means so much to our country and our history. It is the variety that the white wines of the Uco Valley have traditionally been made.

It is a very unique variety that deserves a unique vineyard.

Sebastián Zuccardi



FINCA LOS MEMBRILLOS SEMILLON 2022

ORIGIN

Finca Los Membrillos, IG Paraje Altamira, San Carlos, Valle de Uco, Mendoza.

1060 m | 3478 ft.

THE PLACE

This vineyard, located at 1060 meters above sea level, is surrounded by rows of quince trees that honor the rich historic traditions of the viticulturists of the southern Uco Valley. Harvested while respecting the diversity of its soil types, this Semillon expresses the typical complexity of Paraje Altamira, where veins of sandy and semi-deep soils coexist with others rich in stones covered with calcareous material.

HARVEST

The 2022 vintage was fresh and well balanced. The particular combination of intense sunlight with low temperatures allowed the vine to ripen steadily and keep its natural acidity intact. These conditions gave rise to elegant, fine and complex wines, with a great balance between juiciness and freshness.

VINIFICATION

Manual harvest with bunch selection.

The entire wine was fermented with native yeasts in untoasted French oak 2500Lts foudres.

The wine was aged for two years in the same oak vessels.

COMPOSITION

VARIETY: 100% Semillon

ALCOHOL: 13%

TOTAL ACIDITY: 7.5

PH: 3.2



Sebastián Zuccardi, Winemaking Director
Laura Principiano, Head Winemaker