



EDELMIRA

SEMILLÓN

WINE

GRAPE VARIETY: 100% SEMILLÓN
HARVEST: 2018

VINEYARD

LOCATION: Maipú
HEIGHT: 2690 ft A.S.L (820mt)
VINE CULTIVATION: Vertical shoot position trellising (VSP)
IRRIGATION: Drip

HARVEST

DATE: March 4
HARVEST: Hand Picked

VINIFICATION

MACERATION:
Cold for 24 hours.

ALCOHOLIC FERMENTATION:
With selected yeasts in stainless steel tanks.

MALOLACTIC FERMENTATION:
It is done naturally, without aggregates.

BREEDING

In tanks for 8 months with french oak contribution through selected staves.

ANALYTICAL DATA

ALCOHOL: 12,4 % SUGAR: 2 g/l
TOTAL ACIDITY: 5,5 g/l PH: 3,5

BOTTLING

DATE: December 20, 2018
PRODUCTION: 2.000 bottles
GUARD: 3 years



COLOR

Green yellow colour, bright, with golden shades.



NOSE

White flowers, citrus and honey.



PALATE

Creamy consistency, velvety, with damascus and green apple flavours.



SERVE

BETWEEN 10°C and 12°C.

BODEGA



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www.bodegaedelmira.com.ar