

BOUCHON

GRANITO SEMILLON



It all began towards the end of the 19th century when a young viticulturist from France named Emile Bouchon settled in Chile.

Since that time four generations of the Bouchon family have been creating wines in the Maule Valley. Current incumbent Julio Bouchon and his children carry on the family tradition of creating distinctive, terroir-driven wines including the celebrated País Salvaje (wild País) which is grown in a forest and requires hand harvesting on ladders some of which are 5 meters tall.

Granito is a micro-terroir in a granitic soil which is more than 120 million years old. These are old vines with deep roots. It is minerality expressed in the bottle. This Semillon is from Block 1 Butuco's vineyard, Maule's Dry coastal area, 30km from the Pacific Ocean and 183 meters above sea level. It is product of old vines planted in the 1940's, which did not receive irrigation.

Blend: 100% Semillon

Location: Maule Valley

Country: Chile

Vintage: 2017

Alcohol: 13.5% ABV

Viticulture: It is hand harvested in the middle of March. Grapes are pressed in a vertical press, followed by barrel fermentation and then the wine is aged for 12 months in French oak barrels.

Vinification: Grapes are pressed in a vertical press, followed by barrel fermentation and then the wine is aged for 12 months in French oak barrels.

Tasting Note: Bright yellow colour with golden highlights. An arresting and complex nose of ripe lemon and pear fruit flavours with well-integrated subtle oak notes, leads to an extremely well-structured palate, revealing layer upon layer of complex fruit and mineral notes, finishing long.

Food Match: Enjoy with sushi, white meats and antipasti.

Altitude:	193 MASL	Organic:	No
RS:	1.06 (g/l)	Biodynamic:	No
Closure:	Cork	Vegetarian:	Yes
Oak:	12 months French	Vegan:	Yes



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