



CARMEN *do*

FLORILLÓN #4

Carmen DO began with a simple idea, with a dream of encouraging the union with unique, special producers in different parts of Chile. Working shoulder-to-shoulder with them, we have achieved a different kind of wine that aims to transmit the history of a life tied to the vineyard using simple, respectful vinification techniques. This is one way we recover tradition and show Chile's wine valleys and their people.

VARIETAL: 100% Semillón

GEOGRAPHIC AREA: Colchagua Valley

ALCOHOL CONTENT: 12% Vol.

TOTAL ACIDITY: 6.13g/l

RESIDUAL SUGAR: 1.0 g/l

pH: 3.1

ORIGIN

This vineyard was planted in 1958 on soils of granitic origin in the Apalta (Colchagua). The grapes ripen early with good concentration and great elegance. Moderately deep soils with deep clay beneath an alteration of granitic bedrock make this sector of Apalta a bit different from the rest. Don Juan Quijada has worked his family vineyards for years and produces truly impressive wines. This wine is a tribute to the union of wineries and producers who have dedicated their lives to magical vineyards.

HARVEST & WINEMAKING

The grapes were hand picked, and upon arriving at the winery, they were processed without protection from oxidation. The juice was decanted and the clean must was racked to old French oak barrels. After fermentation, the wine was held on its lees for 3 months. Then the wine was racked leaving the barrels 75% full to allow a veil of flor to form. The biological aging of this version was 12 months. The wine was neither fined nor filtered before being bottled by hand.

WINEMAKER'S COMMENTS

This golden yellow wine shows tremendous character and complexity. We find aromas of peaches, cherimoyas, citrus notes, and almond-like fruits. The palate stands out for its lively attack with a sharp edge that lingers on the finish.

