



CARMEN *do*

SEMILLÓN FLORILLÓN #2



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	5.7 g/L
RESIDUAL SUGAR	1.0 g/L
pH	3.3

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 & VINIFICATION.

The grapes were hand picked, and upon arriving at the vineyard, they were processed without protection from oxidation and pressed in a vertical press. The juice was decanted at 10°C using the grapes' natural enzymes, and the clean must was racked to 5th-use oak barrels, where it was fermented with native yeasts. It was held on its lees for 8 months and then aged under a veil of flor for 4 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 as a result of its biological aging. 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.

