



# CARMEN *do*

## SEMILLÓN SB QUIJADA · 2016

CARMEN DO BEGINS WITH A SIMPLE IDEA, WITH A DREAM OF PROMOTING THE UNION OF UNIQUE AND SPECIAL PRODUCERS IN DIFFERENT PARTS OF CHILE. TOGETHER WE HAVE GIVEN LIFE TO A DIFFERENT WINE, ONE THAT ATTEMPTS TO TRANSMIT THE HISTORY OF A LIFE TIED TO THE VINEYARD MANUAL VINIFICATION. THIS WAY WE RECOVER AND SHOW CHILE'S VALLEYS AND THEIR PEOPLE.



VARIETY	95% Semillon + 5% Sauvignon Blanc
GEOGRAPHIC AREA	Apalta Valley
ALCOHOL CONTENT	13,3 % Vol.
TOTAL ACIDITY	4.05 g/l
RESIDUAL SUGAR	1,96 g/l
PH	3,24

### ORIGIN

This vineyard was planted on soils of granitic origin in the Apalta zone in 1950. Here the grapes ripen early with good concentration and much elegance. The soils of moderate depth with deep clay beneath an alteration of the granite bedrock make this sector of Apalta a bit unusual. Don Juan Quijada has worked his family's vineyards for years and makes surprising wines. This wine is a homage to the union of wineries and producers who have dedicated their lives to magical vineyards.

### HARVEST & VINIFICATION

The grapes were picked by hand. Upon arriving in the cellar, they were vinified without protection against oxidation and stomped (by foot) in a vertical press. The juice was decanted to 10°C by way of the natural enzymes in the grapes. The clean juice was racked to third-use French oak barrels, where it fermented with native yeasts. The wine was aged on its lees for 4 months and then bottled with a bit of Sauvignon Blanc for greater vibrancy. The wine was neither fined nor filtered before being bottled by hand. This wine may form deposits that are part of the still-intact 'soul' of this wine. Relax and enjoy them, they are not harmful.

### WINEMAKER'S COMMENTS

This is a bright, golden-yellow wine with an austere nose and aromas of honey, white flowers, almonds, and citrus notes. The palate has tremendous texture and is round, creamy, and well balanced with clean acidity that lends freshness and vibrancy. The wine has a cellaring potential and will reveal other layers of flavors and textures with time in the bottle.