



# CARMEN *do*

## FLORILLÓN · 2017

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.



VARIETAL CONTENT	100% Semillón
GEOGRAPHIC AREA	Colchagua Valley
ALCOHOL CONTENT	13,2% Vol.
TOTAL ACIDITY	5.6 g/l
RESIDUAL SUGAR	1,3 g/l
PH	3,16

### 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 6 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.