

**Grapes**

100% Semillon

**Region/Appellation**

Paraje Altamira, Uco Valley

**Alcohol by volume**

13.5%

**Residual Sugar**

1.88 g/l

**pH**

3

**Total Acidity**

6.3 g/l

**Drinking Window**

2025 - 2028

**Tasting Guide**



**Tasting note printed**

26/07/2025

# Finca Los Membrillos

## Semillon 2019 3x75cl

### Vineyard

Located on the extended plain to the south of the source of the Tunuyán River, between 1,050 and 1,150 meters above sea level, Paraje Altamira occupies the highest part of its alluvial fan. This place has a cool temperate climate, with great thermal amplitude. Its soils stand out for the presence of a large conglomerate of granite stones and gravel covered with limestone, where huge rocks weighing up to 20 tons can be found.

### Winemaking

Manual harvest with bunch selection. The entire wine fermented with native yeasts in untoasted French oak barrels and foudres. The wine was aged for two years in the same oak vessels.

### Vintage

Exceptional harvest, fresh and dry. With temperatures that were below the average and a great thermal amplitude. The climatic conditions gave us very good natural acidity, tannins with a very good structure, excellent fruit and no overripeness. The wines have lower alcohol than usual, high acidity, intense aromatic expression, great elegance and finesse

### Food match