

VALDIVIESO

ÉCLAT BOTRYTIS SEMILLON 2013

APPELLATION

D.O Curicó Valley

VARIETY

Semillon 100%

ORIGIN

Vineyards are located in the foothills of the Los Andes mountain range inside Curicó Valley. This is a cool area and allow for a much gentler slower ripening. The autumn morning mists are present during the ripening season, allowing the development of noble rot. These conditions produce a wine with particular character.

HARVEST

Hand picked. Fourth week of May

VINIFICATION

- The fruit was carefully selected, looking for bunches with natural noble rot botrytis.
- At the winery, the fruit went directly to the press.
- 50% of the juice went directly to barrel and the other 50% went to stainless steel tanks and underwent a carefully fermentation.
- The wine was aged in barrels (50%) and tanks (50%) for a further 12 months.

TASTING NOTES

Intense golden - yellow colour. Elegant and complex. Stonefruits, citrus marmalade, ripe peaches and apricots fill the glass. A sweet honey aroma completes a wonderful nose. Well structured with lots of flavour, elegance and balanced sweetness on the finish

Ageing Recommendations: Enjoy the concentration now or cellar for up to 7 years.

SERVICE AND FOOD PAIRING

Valdivieso Eclat Semillon pairs very well with foie gras, blue and strong cheeses and desserts made with berries, citrics and tropical fruits. Serve at 9°C.

