



# MAGNA MONTIS

*Vino de Montaña*



## OLD VINES SEMILLON 2023

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FROM 1890 VINEYARD, THIS SEMILLON COMES FROM THE CALLED "FIRST ZONE" OF MENDOZA, THE MOST TRADITIONAL AREA, WHERE SEMILLON HAS BEEN PLANTED HISTORICALLY. HERE SOILS WITH CLAY PLAY IT'S PART.

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COMPOSITION	100% Semillon.
APPELLATION	Mayor Drummond, Lujan de Cuyo, Mendoza, Argentina.
HARVEST	27th January
ALTITUDE	950 m.a.s.l
CONDUCTION	Trellis
IRRIGATION	Flooding

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**SOIL:** Shallow soils, clay and loam.

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### VINIFICATION:

Manual harvest in 20kg case. Destemming and grinding with a subsequent cold maceration. Pressing, and fermentation in new French Oak barrel with native yeast at 18°C during 15-20 days.

In contact with lees during all the aging process.

Malolactic fermentation.

**AGING:** 500 lts French oak Barrel for 12 months.

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### TECNICAL INFORMATION

Alcohol: 12,7%

Acidity: 5.38

PH: 3.60

Azucar residual: 1,8

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### TASTING NOTES:

**Color:** Pale yellow, very clean and bright.

**Nose:** A nose of fruit like peach and subtles notes of white flowers and honey, all well integrated, with subtle oaky aromas like vanilla and White chocolate.

**Taste:** In the mouth is elegant and complex, seep, with a greasy textura, very expressive with a long aftertaste.

