

Bodegas Verum

Semillon 2019



TASTING NOTE

Yellow pale, banana, toast bread and fruit, apricot and green apple, balanced, citric, creamy.

VITICULTURE

The vines are grown on clay-rich soils with lots of gravel, that produce aromatic and concentrated grapes. This wine is the result of selecting the best Semillon plots.

VINIFICATION

Semillon grapes are destemmed and pressed with deliberate exposure to the air to avoid reduction. The must is racked off the coarse lees, then fermented at 16°C-18°C for 14 days. After this, it is aged on the fine lees for 8 months (10% in casks, 90% in stainless steel).

FOOD MATCHING

Spicy casseroles or tomato based sauces.

SIZE	75cl
VINTAGE	2019
ABV	12.9%
GRAPE VARIETIES	Semillon (100%)
CLOSURE	Diam
SKU CODE	K95561A9
EXPRESSION	Red, Richly Textured and Full-Bodied
COUNTRY	Argentina
REGION	Patagonia
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Diam
PH	3.22
TOTAL ACIDITY	6.31g/l Tartaric
RESIDUAL SUGAR	2.7g/l
SKU	K95561A9