

SEMILLON D.O. APALTA 2025

At Los Vascos, generation after generation, we dedicate ourselves to caring for our vineyards and orchards, preserving our unique ecosystem. We are committed to our land and to the well-being of our rural community. Together, we cultivate to sow the future.



VINEYARD ATTRIBUTES

Appellation : Central Region, Chile
Apalta is a horseshoe-shaped valley in the Central Region of Chile, bounded to the south by the Tinguiririca River and encircled by granite hills covered with native hualo woods. Apalta is one of the last areas in Chile where Semillon grapes are cultivated.

Terroir : Grapes are sourced from a plot called "Las 90 Hileras", dating back to 1930. The soils consist of sandy loam overlaying granitic sands resulting from the weathering of the surrounding hills. The topsoil is shallower and less clayey than elsewhere on the property, allowing the roots to penetrate up to 3 meters deep and access sufficient moisture throughout the growing season without irrigation. The proximity to the high hills limits sun exposure preserving the wine's freshness. The ungrafted vines, originating from a historical massal selection, naturally maintain balance and produce fewer but highly concentrated grapes.

VINTAGE SUMMARY

A rainy and cold winter gave way to a spring with typical conditions. The start of summer was rather warm, leading to a very rapid development of short-cycle grape varieties such as Chardonnay and Sauvignon Blanc. After a few heatwaves, the summer began with below-average temperatures. The season ended with a moderate, average autumn. A year we expected to be hot, but which ultimately turned out to be rather balanced.

WINE MAKING SCHEME

The grapes are destemmed, cooled and placed in the press. After cold decanting, which takes place at 4 to 7°C, the clear must is separated from the sediments and transferred to cement eggs and barrels, where alcoholic fermentation takes place. Temperatures do not exceed 16°C and fermentation takes about two weeks. After this, the wine is kept on its lees, which are stirred once a day to increase volume. About 9 months later the blend is made. The base comes from the cement eggs, whilst the barrel components add some complexity.

TASTING NOTES

Pale yellow colour with green reflections.
The nose reveals a delicate bouquet of white flowers and white-fleshed fruits, lifted by notes of jasmine, white peach, orange peel and marzipan.
On the palate, the wine is well balanced, with good volume and a fresh, harmonious acidity.
A slight bitterness on the finish adds structure and length.

TECHNICAL INFORMATION

Varietals : Sémillon 100%
Alcohol content : 14 % vol.
pH : 3,14
Total acidity : 3,57 g/l