

# NIETO SENETINER



## SEMILLON

TUPUNGATO

2018

### ORIGIN:

Valle de Uco- Villa Bastías, Tupungato, Mendoza, Argentina.

### SIZE:

5 hectares

### AGE:

Ancient vines planted in 1950.

### YIELD PER HECTARE:

6.5 ton per hectare.

### WINEMAKING:

Thirty five percent of the wine has been fermented and aged for 12 months in new and used French oak barrels of different sizes. We use the oxidative technique for fermentation.

### TASTING NOTES:

The wine is a bright yellow-gold colour with aromas of white flowers peaches and apricots with notes of delicious honey, herbal notes and sweet spices. The oak ageing adds complexity and gives the wine a full round palate with a long finish.

### FOOD PAIRING:

This wine pairs well with a variety of seafood dishes, soft cheeses, pasta with cream or tomato sauces, white meats, risotto and rabbit.

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## A QUOTE FROM OUR WINEMAKER:

“ 2013 marked Bodega Nieto Senetiner’s first Semillon harvest with a Denomination of Controlled Origin from Luján de Cuyo. Later, we found a very wild vineyard located in Villa Bastías that caught my attention,” says Santiago Mayorga, Winemaker of Bodega Nieto. “I knew these grapes would make exceptional wines. Our 2016 Nieto Semillon is a very elegant wine with excellent structure and concentration of fruit. On the nose it, shows white flowers such as acacia, herbal note and spices, a variety of fruit including white peaches, apricots, citrus notes and a distinct minerality that results in a highly complex, yet subtle wine. In the mouth the wine has texture, volume and a long finish. This is a wine that will age very well. I invite you to enjoy our Semillon from Argentina!!”

SANTIAGO MAYORGA  
Winemaker, Bodegas Nieto Senetiner

## ABOUT SEMILLON:

“ In Argentina, there are planted approximately 956 hectares. First imported to Argentina in the 19th Century by Sarmiento (7th President of Argentina), together with Malbec, Semillon grew to be second most planted white grape variety in Argentina. It’s vigorous nature made this good choice for producing much of Argentina’s sparkling and white table wine. By the 1950 it was so popular that it was the subject of several famous tango lyrics such as Dura Curda and Porteñazo. However, the canopy management and yield control necessary to produce high quality Semillon wine was cost prohibitive and by the end of the twentieth century, a majority of the vines had been ripped out”

“Today, Argentinian winemakers are rediscovering these historic Semillon vineyards and the virtues of the variety and are focusing on Semillon for its unique characteristics and suitability to the varying regions and microclimates throughout Argentina. The Nieto Semillon 2016 is part of Argentina’s Semillon revival and an excellent example of the high quality wines that this variety can produce with proper vineyard management and quality winemaking.”