



SEMILLON

TUPUNGATO

—
2016

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:

Fifty per cent of the wine is fermented and aged in new and used French oak barrels of varying sizes. Sulfur use is minimal. The applications of a variety of yeast strains plus lees aging in tank and barrel, result in a highly complex wine. The wine is bottle aged for a minimum of 6 months.

TASTING NOTES:

The wine is a bright medium yellow- gold color with aromas of white flowers, peaches and apricots with notes of delicious honey and sweet spices. The oak aging 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.



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 notes 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 the second most planted white grape variety in Argentina. It's vigorous nature made this a good choice for producing much of Argentina's sparkling and white table wines. By the 1950s 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 wines 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."