Nieto Patrimonial Semillón, Tupungato 2024

AVE3102024

Nieto Senetiner

— Mendoza, Argentina

Bright fruit thanks to some old vines in a cold area. Pure and youthful.

2024 Vintage

Tim Atkin Argentina special report 2025 External 2025

Production

The grapes are manually harvested. Whole-cluster pressing and cold settling takes place at 10°C for 24 hours in stainless-steel tanks. 50% of the wine is made using an oxidative approach, while the other 50% is produced under a protective method. The clean must is then racked into another tank, inoculated with selected yeasts, and fermented in stainless-steel tanks at 18°C. Between 15% and 30% of the wine is fermented in used barrels of different sizes. After fermentation, extensive work on the lees is carried out to build palate weight and creaminess. Aged in 1st, 3rd and 4th used oak for different sizes for 25% of the wine. The remaining wine stays in tank on its fine lees aging for 10 months.

Tasting note

A pale, green-tinged wine that reflects its freshness and youth. On the nose, it is subtle, offering delicate notes of fresh citrus, white flowers such as acacia, hints of fresh herbs, and mineral undertones. The oak is very well integrated, contributing volume and texture on the palate, along with a long, persistent finish. A fresh, complex, and highly gastronomic wine.

Food Match

Fuller-bodied fish like sea bass, cod, or halibut, and even richer dishes like salmon or fish pie, are great matches. Roast chicken or pork chops stand up well to the wine's texture as do creamy pasta dishes, risotto, or seafood in a cream sauce are excellent pairings.

ABV:
11.50%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Category:
Sustainable

Appellation:
Tupungato

Winemaker:
Roberto Gonzalez

Grape Varieties:
Semillon 100%

Suitable for:
Vegan