CoPa Semillón, Valle de Itata 2024

CCO0152024

CoPa

— Rio Itata, Chile

On the dry coastal Itata, about 20 km away from the Pacific Ocean, these wonderful Semillón vineyards have stood the test of time for over 100 years.

Production

This 100% Semillón is sourced from small 120 years old vineyard located in Gà¼arilihue, Itata Valley. The vines are bush trained, dry farmed and no rootstock. The soil profile is granite rock with moderate amounts of quartz. Grapes are hand harvest in small boxes of 15 kg. The grapes were destemmed and gently pressed over six hours, with the juice then settled in a stainless steel tank. After 24 hours of decanting, the must and selected lees were transferred to 300 and 500 litre French oak barrels for fermentation. The Semillón was aged for thirteen months in both new and used French oak, and then bottled and rested for six months before release.

Tasting note

A wide range of aromas, lime, green herbs such as tarragon and struck match all combine to make this hugely inviting . It is a structured Semillón, with amazing texture. Initially there is fresh bracing acidity, followed by layers of flavour which open up on the palate. Minerally, a touch of saline and a waxed lemon character. A balanced and complex wine with a long and elegant finish.

Food Match

Seared Tuna salad.

ABV:
13.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Appellation:
Valle De Itata

Winemaker:
Rodrigo Concha

Grape Varieties:
Semillon 100%

Suitable for:
Vegan