



L'ECUME

2023

Cuvées spéciales is a series of very special batches, made using special winemaking techniques, such as skin contact, barrel fermentation, use of indigenous lees as a natural input, and more.

Appellation: An old ungrafted semillon vineyard. Traditional and fresh Tupungato terroir, in sandy-loamy soils.

Harvest and winemaking: Manual harvest and grape selection. Whole berry fermentation inside oak barrels, so as to keep the must in contact with the skins up to 1/3 of the fermentation process. Skin contact maceration adds structure and tannic freshness. Afterwards, fermentation finishes separate from the skins, inside oak barrels, where it remains until the end of winter, with regular batonage (stirring of the lees).

Vineyard age: Planted in 1948

Yield: 7 tons per hectare

First vintage: 2021

RATINGS

James Suckling: 94 pts

Tim Atkin: 93 pts