

MUNDO  
REVES

# L'ECUME



A series of very exclusive batches, made using special winemaking techniques (skin contact, barrel fermentation) and aging in second passage oak barrels.

**Variety:** 100% semillón

**Apellation:** 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 2/3 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).

**Vine age:** 40 years old

**Yield:** 7 tons per hectare

**First vintage:** 2021