

SEMILLON

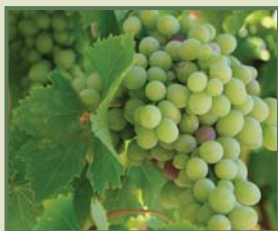
ORIGINS



- Originally from Bordeaux, France in the Graves region.
- 1 of 3 original white Bordeaux varietals (53% Semillon, 38% Sauvignon Blanc, 6% Muscadelle, 3% Other)
- 3rd most planted white grape in France.



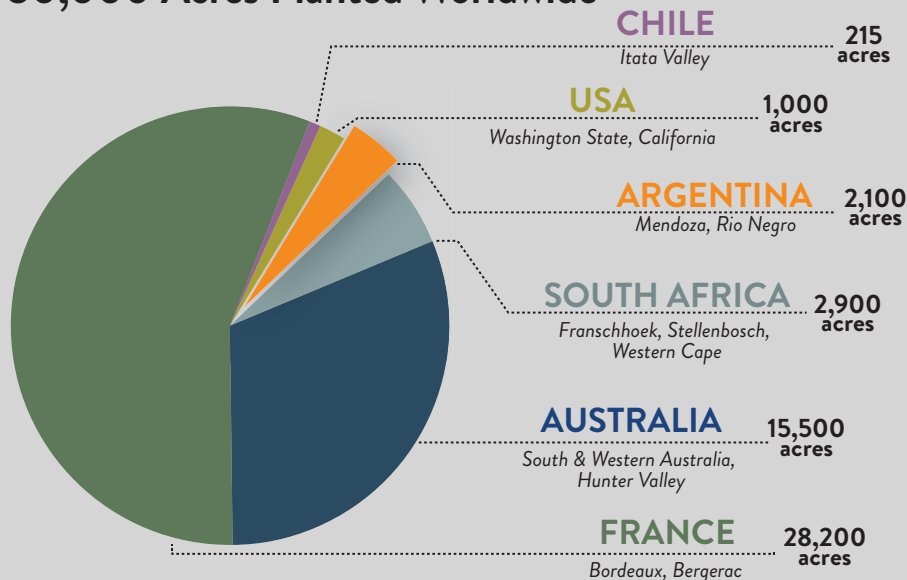
Brought to Argentina by French professor Michel A. Pouget in pre-phylloxera 19th century.



ARGENTINE SEMILLON vs FRENCH SEMILLON

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|----------------------|--|--|
| Wine Characteristics | Minerality, acidity, ripe citrus flavors | Floral and fruit aromas; used for dry white Bordeaux and sweet Sauternes |
| Location | Altamira in Uco Valley | Graves in Bordeaux |
| Soil | Calcareous and stones | Gravel and calcareous clay |
| Altitude | 3,400 ft | 10 - 88 ft |
| Climate | High altitude mountain | Oceanic-temperate |

50,000 Acres Planted Worldwide



CLIMATE



COOL

Uco Valley Argentina
Bordeaux
Hunter Valley
Western Australia

Flavors
High acidity, lemon, lime zest, grapefruit, green apple

Similar Varietals
Sauvignon Blanc, Albariño, Grüner Veltliner, Pinot Grigio



HOT

California
South Africa
South Australia

Flavors
Riper fruits, mango, peach, papaya

Similar Varietals
Chardonnay, Pinot Gris, Viognier

FOOD PAIRINGS



SPICY DISHES
Asian or Indian cuisine



MEAT & FISH
Chicken, pork, trout



HERBS & SPICES
Fennel, turmeric, saffron, cilantro



CHEESE
Comté, gruyere, cheddar



VEGETABLES
Stewed or roasted vegetables.
Squash, potato, bell pepper



MENDEL SEMILLON

Harvested from 60+ year-old vines and partly barrel-fermented.

From Altamira in the Uco Valley of Mendoza, Argentina.

Fresh, clean citrus aromas with a hint of oak.

Data sourced from Mendel Winemaker Roberto de la Mota (2016) and Wine Folly (2013)

