

VIA REVOLUCIONARIA SEMILLÓN HULK 2015



This 100% hand harvested Semillon is unfiltered and un-fined. The lower alcohol wine has a fresh light green hue with notes of lemon, key lime, jasmine, and white flowers with an underlying and persistent layer of crushed wet limestone. The wine is vibrant and bright yet smooth on the palate showing fruit flavors as well as earth tones of dry leaves. Clean, crisp, engaging, and refreshing.

Varietal: 100% Semillon

Case Production 12 pack: 300

Residual Sugar / Acidity: 1.7 g/l

Alcohol Content: 11.00%

Region / Location: Cordon del Plata - Tupungato

Vineyard Name: Chiqui Rodriguez

Size: 3 acres

Age: Planted in 1975

Altitude: 3,772 feet

Soil Type: Sandy

Trellis System: High Trellis

Yield: 2.2 tons/acre

How: Hand picked

Winemaker: Matias Michelini

Oak Treatment: Stainless Steel

Age of the Barrel: n/a

Bottle Aging: 3 months

Maceration / Fermentation: Natural

Yeast: Indigenous / Native

VIA REVOLUCIONARIA

Via Revolucionaria is located in Tupungato, Uco Valley Mendoza. Matias Michelini is the winemaker and agronomist. Matias strives to make experimental wines that express terroir. These wines are extremely low production and are drawn from multiple inspirations, regions, and styles. The Via Revolucionaria wines are all low production, single vineyard, unconventional wines, fermented with native yeast. Torrontes "Brutal" and Semillon "Hulk" are unfiltered, vertical wines. The Bonarda "Pura" is fermented via carbonic maceration. The Ancellota 2013 is the only 100% varietal that we have encountered. Esperando los Barbaros is a single vineyard, dry-farmed Malbec from Maule, Chile fermented in an open amphora with native yeast and no added sulfur.

