

Via Revolucionaria Semillon Hulk 2016

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.



Vintage: 2016
Varietal: 100% Semillon
Case Production 12 pack:
Alcohol Content: 11.00%
Region / Location:
Vineyard: Chiqui Rodriguez, 3 acres
Planted: Planted in 1975
Altitude: 3,772 feet
Farming Practices:
Soil Type: Sandy
Trellis System: High Trellis
Yield:
Stem Inclusion:
Yeast:
Winemaker: Matias Michelini
Élevage: Stainless Steel
Lees Contact:
Filtration Method:
Maceration / Fermentation: Natural
UPC Code: 811093010155

Via Revolucionaria is the brainchild of Matias Michelini. He is the winemaker, agronomist and Grand Poobah of his winery named Passionate Wines. Matias strives to make experimental wines that express terroir. These wines are low production and are drawn from multiple inspirations, regions, and styles. The Via Revolucionaria wines are single vineyard, unconventional wines, fermented with native yeast. He produces a skin macerated Torrontes "Brutal", a vertical and unfiltered Semillon "Hulk", and a carbonic macerated and fermented Bonarda "Pura". Matias continues to experiment with other cuvees with the mantra of producing either atypical varietals or classic varietals in atypical methods.