

# Escala Humana Credo Semillon 2019

NEW!



Vintage: 2019  
Varietal: 100% Semillon  
Case Production 12 pack: 158  
Alcohol Content: 13  
Region / Location: El Peral, Tupungato, Uco Valley  
Vineyard: Manoni,  
Planted: 1902  
Altitude: 3750  
Farming Practices: Sustainable  
Soil Type: Clay Loam with granite and calcareous sections  
Trellis System: Low VSP  
Yield: 3.4 tons/acre  
Stem Inclusion: Destemmed  
Yeast: Native  
Winemaker: Escala Humana  
Élevage: 24 months in French oak barrels and then 12 months in bottle  
Lees Contact:  
Filtration Method: Unfiltered/Unfined  
Maceration / Fermentation: 8 days  
UPC Code: 810451031085



Escala Humana Wine was started in 2015 by husband and wife team Ayelén and German Massera. German began making wine since 2003 while studying Enology and Viticulture in Mendoza and he has worked with Matias Michelini since 2016. German became interested in the history of the Uco Valley and its forgotten places and varieties. While the majority of the oldest vines are in Lujan and Maipu, there are a small handful of 4th and 5th generation producers in the Uco Valley who brought vines from Europe. Aye and German fell in love with two of these small vineyards where they grow Malvasia, Bequignol (a light bodied red varietal from Southwest France), Sangiovese and a few other varieties. These vineyards are located in El Zampal, a sub region of Tupungato in the Uco Valley where the soils are comprised of clay, loam and sand. We currently import two cuvees from Escala Humana, a Bequignol and a skin contact Malvasia. Aye and German make these wines in the town of Tupungato at Matias Michelini's Passionate Winery. The grapes are sustainably farmed and the wines are fermented naturally and made with minimal intervention. We love these fresh, light bodied wines and we are proud to import these almost forgotten varieties that are windows in to Argentina's wine history.

