



HACIENDA ARAUCANO

Humo Blanco L'Atelier Syrah-Viognier

Region

Lolol, in the south-west of Colchagua, enjoys a cooler climate than other parts of the Valley. The town of Lolol sits only 20 miles from the Pacific coast which means that warm days are book-ended by misty mornings and cool evenings. Soils are varied but very well-drained, forcing vines to focus on producing berries rather than leafy foliage. Given the similarity to Bordeaux's climate it is unsurprising that the region is enjoying success with Bordeaux blends, Cabernet Sauvignon and Sauvignon Blanc.

Producer

François Lurton (of the famous Bordeaux family) is renowned for creating distinctive and high-quality wines. He purchased the Araucano Estate in the year 2000 after realising the potential of the cool, ocean-influenced site at Lolol in the Colchagua Valley. The estate has 26 hectares of vines, is certified organic and also works to bio-dynamic principles. François believes that 'producing wine as naturally as possible is good for the environment, good for consumers, and tastes better!'

Viticulture

The proximity to the Pacific regularly brings morning mists and cool evenings. Harvest takes place early in the morning to take advantage of low night temperatures. Grapes were hand-picked into small crates and selected plot by plot. The bunches and berries are double sorted on reception, to remove any imperfections.

Vinification

The Syrah and Viognier grapes are harvested at the same time, carefully placed in bins, and stored in a refrigerated container at 6°C for 24 hours to ensure their freshness. Then, they are destemmed and transferred directly into a concrete fermentation tank, for a cold pre-fermentation maceration for 48 hours at temperatures between 6 and 8°C, with gentle daily punch-downs. Afterward, temperatures are allowed to rise naturally, and fermentation takes place with indigenous yeasts at controlled temperatures of 18°C, with gentle and daily open punch-downs. Once alcoholic fermentation is complete, the free-run wine is racked into a stainless steel tank and after malolactic fermentation, the gross lees are worked daily for 3 weeks, with homogenization every other day. Aging on fine lees in clay amphorae for 4 months.

Tasting Note

A striking purple colour in the glass. Intense and pure fruited on the nose with black fruits, cherry and apricots. On the palate, black pepper-tinged fruits are accompanied by aromas of liquorice. The palate is rich and expansive while remaining juicy and fresh, finishing with notes of white pepper and black cherry.

Food Matching

Spicy dishes, lentil curry, rosemary-braised lamb, lomo saltado and stuffed peppers.

Technical Information

Country	Chile
Region	Lolol, Colchagua Valley
Blend	90% Syrah, 10% Viognier
Winemaker	Thibault Lepoutre
Body	Full
Oak	N/A
Residual Sugar	2.56 g/l
Closure	Cork
Vegan	Yes
Vegetarian	Yes
Organic	Yes
Biodynamic	Yes
Sustainable	No
Allergens	Sulphites