



HACIENDA ARAUCANO

Clo De Lolol Single Vineyard Red Blend

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 are immediately brought to the cellar to preserve the freshness and aromas.

Vinification

Following careful hand harvesting with selection of clusters and berries, each grape variety is vinified separately. Pre-fermentative maceration (between 5-8°C) in concrete and stainless steel vats for 4 days with punching down. Fermentation at temperatures of 24-26°C and regular pumping over. Extraction is centred on the pre-fermentation period and the first third of fermentation. Malolactic fermentation in vats and diversified ageing according to grape variety. 60% of the blend is aged for 12 months in 225l French oak barrels of first (30%), second and third use (30%). 10% of the blend is aged in ceramic amphorae for 12 months (Carmenere). The remaining 30% is aged in stainless steel vats.

Tasting Note

A sophisticated and serious wine with the nose showing leather, dark chocolate and black fruit compote. The palate is rich and very full-bodied revealing dark bramble fruit, black pepper spice and a subtle note of sweet earth.

Food Matching

Serve with hearty fare such as game or barbecued meats.

Technical Information

Country	Chile
Region	Lolol, Colchagua Valley
Blend	40% Carménère, 30% Syrah, 13% Cabernet Sauvignon, 7% Cabernet Franc, 6% Petit Verdot, 4% Malbec
Winemaker	Diego Vergara
Body	Full
Oak	12 months French oak (60%)
Residual Sugar	
Closure	Cork
Vegan	Yes
Vegetarian	Yes
Organic	Yes
Biodynamic	Yes
Allergens	Sulphites