



HACIENDA ARAUCANO

Humo Blanco L'Atelier Carménère

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 recognising 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 biodynamic principles. François believes that 'producing wine as naturally as possible is good for the environment, good for consumers, and tastes better!'

Viticulture

The grapes are harvested by hand, early in the season in order to preserve their natural acidity.

Vinification

Strictly controlled hygienic handling to avoid risk of microbial spoilage. Immediate inoculation with yeasts that allow control of the medium from the outset. Fast and efficient fermentation in stainless steel vats at temperatures between 22 and 24°C. Once the fermentation is finished, the wine is racked and full malolactic fermentation is encouraged. Once this is complete the wine is racked twice more before bottling exactly one month after harvest. No sulphites are added during the vinification process.

Tasting Note

Intense deep purple colour. A showcase for Carménère in its purest form. Fresh profile on the nose with subtle violet, black fruits and cherries intertwined with herbaceous notes that give its character and identity. Further aromas of pepper, boxwood, Chinese ink and licquorice. Bold in the mouth with juiciness and tension from the fresh acidity and structure.

Food Matching

Perfect pairing with grilled meats (pork, lamb), herb-marinated feta and za'atar flatbreads.

Technical Information

Country	Chile
Region	Lolol, Colchagua Valley
Blend	100% Carménère
Winemaker	Rodrigo Yavar
Body	Full
Oak	unoaked
Residual Sugar	2.19 g/l
Closure	Cork
Vegan	Yes
Vegetarian	Yes
Organic	Yes
Biodynamic	Yes
Allergens	Sulphites