



## HACIENDA ARAUCANO

### Humo Blanco L'Atelier Naranjo

#### 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

Harvested by hand.

#### Vinification

Natural fermentation with prolonged skin contact maceration (30% whole cluster and the rest from destemmed grapes). Fermentation takes place in large 600L French oak barrels of over 5 years of age. These are open and positioned vertically for regular treading during fermentation. Once fermentation is complete, the barrels are closed and refilled for storage for 8 months of further maceration. After this period, the wine is separated from its skins and preserved for one month in clay and ceramic amphorae.

#### Tasting Note

Medium intensity yellow colour with a coppery rim. It presents a slight cloudiness due to the fact that it is unfiltered in order to give the most natural expression of the blend. Fruity notes reminiscent of quince, pear and apricot as well as an intense presence of mandarin and orange zest nuanced with aromas of beeswax and a pleasant floral bouquet. Complex on the palate, textured and with structure enhanced by the contribution of the skins, which provide chewy tannins, all supported by good acidity and volume on the palate.

#### Food Matching

Pairs well with oily fish and even red meats in sandwiches or fresh preparations. Good match with fugazzetas, a cold meat platter, choripanes, sweetbreads and chinchulines. Malaya (matambre) marinated with mustard, pepper, salt and lemon. It has enough structure and acidity to counterbalance fatty dishes.

#### Technical Information

<b>Country</b>	Chile
<b>Region</b>	Lolol, Colchagua Valley
<b>Blend</b>	47.5% Sauvignon Blanc, 47.5% Chardonnay, 5% Viognier
<b>Winemaker</b>	Rodrigo Yavar
<b>Body</b>	Medium
<b>Oak</b>	8 months in 5 year old french oak barrels
<b>Residual Sugar</b>	1.5 g/l
<b>Closure</b>	Cork
<b>Vegan</b>	Yes
<b>Vegetarian</b>	Yes
<b>Organic</b>	Yes
<b>Biodynamic</b>	Yes
<b>Allergens</b>	Sulphites