



Technical Information

Country	Chile
Region	Lolol, Colchagua Valley
Blend	100% Sauvignon Blanc
Winemaker	Diego Vergara
Body	Light
Oak	Unoaked
Residual Sugar	
Closure	Screw Cap
Vegan	Yes
Vegetarian	Yes
Organic	Yes
Biodynamic	Yes
Allergens	Sulphites

HACIENDA ARAUCANO Humo Blanco Reserva Sauvignon Blanc

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 a 6 hour maceration the wine is fermented for 8 days at cool temperatures. The wine is then aged on its fine lees for 3-5 months.

Tasting Note

A fine nose of limes, nectarines and white flowers moves to an elegant and refined palate. The acidity is fresh but balanced with a slightly honeyed texture. Lemon, limes and exotic fruits all appear on the long and pleasing finish.

Food Matching

This will pair very well with pan-seared scallops served with a lime sauce and fresh rocket.