



Technical Information

Country	Chile
Region	Lolol, Colchagua Valley
Blend	100% Syrah
Winemaker	Diego Vergara
Body	Full
Oak	12 months in 1 year old oak barrels
Residual Sugar	3.68 g/l
Closure	Screw Cap
Vegan	Yes
Vegetarian	Yes
Organic	Yes
Biodynamic	Yes
Allergens	Sulphites

HACIENDA ARAUCANO

Humo Blanco Reserva Syrah

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

Cold storage and cold pressing. Fermentation in cement and stainless steel vats. Regular cap plunging, 35-days maceration on the skins. Malolactic fermentation in barrels, regular agitation for 2-3 months before aging in one-year-old oak barrels.

Tasting Note

Ruby colour with good depth and purple highlights. White pepper, liquorice, black cherries and warm spice leading to an elegant, supple finish.

Food Matching

Duck breast with green pepper sauce.