



HACIENDA ARAUCANO

Alka 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 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

Pre-fermentation cold maceration between 8 and 12°C for 4 to 5 days followed by alcoholic fermentation with native yeasts. 30% of the production is fermented in small volume vats and then aged in stoneware and terracotta amphorae while the remainder is fermented in new barrels, where a careful process of tannin and colour extraction is carried out by rotating the barrels. Post-fermentation maceration for 15 days to provide complexity and structure. Aged for 18 months in new French oak barrels.

Tasting Note

Deep violet in colour, this is an aromatically complex and intense wine offering a perfume of black fruits, blackberries, blackcurrant and plum interwoven with tobacco, chocolate and espresso alongside signature aromas of bell pepper, Asian spice, fennel and laurel; the palate is richly flavoured yet exhibits perfect balance, with velvet tannins and an impressively dense core. Moderate acidity carries the flavours to a long and elegant finish.

Food Matching

Roasted or slow cooked red meats. Oven marinated pork ribs, lamb shank braised with fine herbs.

Technical Information

Country	Chile
Region	Lolol, Colchagua Valley
Blend	100% Carménère
Winemaker	Thibault Lepoutre
Body	Full
Oak	18 months, new French oak
Residual Sugar	2.41 g/l
Closure	Cork
Vegan	No
Vegetarian	No
Organic	Yes
Biodynamic	Yes
Sustainable	No
Allergens	Sulphites