



## HACIENDA ARAUCANO

### Araucano Reserva Caménère

#### 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

Colluvial deep-lying granite soils that are well-drained and infertile. Manual picking into small crates. Picked by vineyard plot. Double selection firstly on the bunch and then as the grapes themselves are sorted.

#### Vinification

Chilling in a refrigerated room with gentle pressing in these chilled conditions for most of the grapes. Maceration on the skins for 25 days. Fermented in vat with regular pumping over. Malolactic fermentation in barrel. Regular stirring for a period of 3 months. Aged for 8 months in second use French oak barrels

#### Tasting Note

Deep crimson colour. Fresh and intense aromas of prune, white pepper and hints of rosemary, thyme and eucalyptus. The mid-palate is round with a dense tannic structure. The aromatic length is dominated by notes of red fruits which add contrast and complexity to this interesting wine.

#### Food Matching

Perfect pairing with a hearty stew & red meats.

#### Technical Information

<b>Country</b>	Chile
<b>Region</b>	Lolol, Colchagua Valley
<b>Blend</b>	100% Caménère
<b>Winemaker</b>	Diego Vergara
<b>Body</b>	Full
<b>Oak</b>	8 months, second use French oak
<b>Residual Sugar</b>	4.62 g/l
<b>Closure</b>	Screw Cap
<b>Vegan</b>	Yes
<b>Vegetarian</b>	Yes
<b>Organic</b>	No
<b>Biodynamic</b>	No
<b>Allergens</b>	Sulphites