



HACIENDA ARAUCANO

Clo De Lolol Single Vineyard White Blend

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. Produced using Organic & Biodynamic methods, average age of vines 18 years.

Vinification

Both varieties are inoculated with native yeast before fermentation of which 30% is in new 400L French oak barrels, 30% in second use barrels and 40% in ceramic amphorae. 9 months aging with regular batonage & suspension of fine lees before final blending.

Tasting Note

Great depth and complexity. Pineapple and lychee fruit tones combine beautifully with floral notes of boxwood and blackcurrant flowers, leading to a clean mineral finish.

Food Matching

A perfect aperitif. A great match for crayfish and foie gras.

Technical Information

Country	Chile
Region	Lolol, Colchagua Valley
Blend	80% Sauvignon Blanc & 20% Chardonnay
Winemaker	Diego Vergara
Body	Light
Oak	9 months in ceramic amphorae and barrels of 1st and 2nd use.
Residual Sugar	
Closure	Cork
Vegan	Yes
Vegetarian	Yes
Organic	Yes
Biodynamic	Yes
Allergens	Sulphites