

HACIENDA ARAUCANO



CLOS DE LOLOL SINGLE ESTATE SAUVIGNON BLANC, CHARDONNAY

Francois 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 and is certified organic. The estate also works to biodynamic principles.

Francois believes that *“producing wine as naturally as possible is good for the environment, good for consumers, and tastes better!”*

Blend: 70% Sauvignon Blanc &
30% Chardonnay

Location: Lolol, Colchagua Valley

Country: Chile

Vintage: 2016

Alcohol: 13.5% ABV

Viticulture: Produced using Organic methods, average age of vines 12 years.

Vinification: Hand harvested, Sauvignon Blanc is vinified protected from oxygen to protect fragile aromas, Chardonnay undergoes pressing and semi oxidative vinification. 70% fermented in new French oak barrels and aged on less for 9 months with regular battonage, 30% fermented in stainless steel and aged on its lees. Organically produced.

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 Match: A perfect aperitif but also a great partner to crayfish and foie gras.

Altitude:	90 MASL	Organic:	Yes
RS:	1.69 (g/l)	Biodynamic:	No
Closure:	Cork	Vegetarian:	Yes
Oak:	9 months French	Vegan:	Yes



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