

HACIENDA ARAUCANO

CLOS DE LOLOL SINGLE VINEYARD RED BLEND



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: 35% Syrah, 25% Carménère, 20% Cabernet Franc, 15% Cabernet Sauvignon, 5% Petit Verdot

Location: Lolol, Colchagua Valley

Country: Chile

Vintage: 2016

Alcohol: 14.5% ABV

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

Vinification: Following hand picking and double sorting the fruit is cold soaked before a long, warm fermentation. The wine undergoes daily remontage and delestage. Malolactic fermentation is encouraged and the wine spends a short time on its lees. The wine is aged for 18 months in a combination of first and second fill French oak barrels.

Tasting Note: A sophisticated and serious wine with the nose showing leather, dark chocolate and black fruit compote in its perfumed complexity; the palate is rich and very full bodied revealing dark bramble fruit, black pepper, spice and a subtle note of sweet earth.

Food Match: Serve with hearty gamey fayre or barbecued meats.

Altitude:	90 MASL	Organic:	Yes
RS:	2.93 (g/l)	Biodynamic:	No
Closure:	Cork	Vegetarian:	Yes
Oak:	18 months French	Vegan:	Yes



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