

# HACIENDA ARAUCANO



## HUMO BLANCO RESERVA CABERNET FRANC

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:** 100% Cabernet Franc

**Location:** Colchagua Valley

**Country:** Chile

**Vintage:** 2015

**Alcohol:** 14% ABV

**Viticulture:** Produced using Organic methods, hand harvested.

**Vinification:** The grapes are hand harvested and double sorted upon arrival at the winery. A period of cold soaking precedes a 35 day maceration that includes regular remontage and malolactic fermentation. The wine is aged for 8 months in second fill French oak.

**Tasting Note:** Ruby colour, aromas of blackberry and black currant with notes of grilled sweet pepper and vanilla; it has a lovely roundness on the palate and its finish matches its nose with a touch of oak and smoke.

**Food Match:** Roasted red meats or stews.

**Altitude:** 90 MASL

**RS:** 6.90 (g/l)

**Closure:** Screwcap

**Oak:** 9 months  
French

**Organic:** No

**Biodynamic:** No

**Vegetarian:** Yes

**Vegan:** Yes



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SOUTH AMERICAN WINE SPECIALIST

