

HACIENDA ARAUCANO



HUMO BLANCO RESERVA SAUVIGNON BLANC

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% Sauvignon Blanc

Location: Lolol Valley

Country: Chile

Vintage: 2018

Alcohol: 13.5% ABV

Viticulture: Produced using Organic methods, hand harvested.

Vinification: Following a 6 hour maceration the wine is fermented for 8 days at cool temperatures. The wine is then aged on its fine lees for 3-5 months.

Tasting Note: A fine nose of limes, nectarine and white flowers moves to an elegant and refined palate with fresh acidity and a slightly honeyed texture. Lemon, limes and exotic fruits all appear on the long and pleasing finish.

Food Match: This will pair very well with pan seared scallops served with a lime sauce and fresh rocket.

Altitude: 90 MASL

RS: 1.99 (g/l)

Closure: Screwcap

Oak: No

Organic: Yes

Biodynamic: No

Vegetarian: Yes

Vegan: Yes



CONDOR
SOUTH AMERICAN WINE SPECIALIST

