

# HACIENDA ARAUCANO

## HUMO BLANCO RESERVA SYRAH



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% Syrah

**Location:** Valle de Lolol, Colchagua Valley

**Country:** Chile

**Vintage:** 2018

**Alcohol:** 13.5% ABV

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

**Vinification:** Cold storage and cold pressing. Fermentation in cement and stainless steel vats. Regular cap plunging, 35-days maceration on the skins. Malolactic fermentation in barrels, regular agitation for two to three months before aging in one-year-old barrels.

**Tasting Note:** Ruby colour with good depth and purple highlights. White pepper, liquorice, black cherries and warm spice leading to an elegant, supple finish.

**Food Match:** Duck breast with green pepper sauce.

**Altitude:** 90 MASL

**RS:** 3.68 (g/l)

**Closure:** Screwcap

**Oak:** 10 months  
French

**Organic:** Yes

**Biodynamic:** No

**Vegetarian:** No

**Vegan:** No



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