



HACIENDA
Araucano
NATURAL STYLE
FRANÇOIS LURTON



HUMO BLANCO 2024

Sauvignon Blanc ORGANIC WINE

Since it has been planted, our vineyard has followed the rules of organic wine-growing. We have worked even harder over the past three years to convince our partnering vineyards to follow our path.

APPELLATION: Lolol Valley, Chile

VARIETY: 100% Sauvignon Blanc. (Clone 242) - A highly aromatic variety of French origin (Loire and Bordeaux) producing very fruity and lively wines.

TASTING NOTES:

COLOR: Crystal clear, brilliant with green glint.

AROMA: Intense aromas, with a first nose of green asparagus mixed with tropical fruits like guava and passion fruit.

FLAVOR: At the palate, the attack is smooth and tasty, with a lot of structure, nice concentration and final with acidity and freshness.

FOOD MARRIAGE: A ceviche of coquilles st Jacques (scallop) with a maracuya and lime sauce will be the best dish for this wine!

WINEMAKING:

HARVEST: The grapes are handpicked early in the morning and immediately brought to the cellar and stored to preserve the freshness of the aromas.

CLIMATE: Oceanic (Pacific), which regularly brings morning mists and cool evenings.

VINIFICATION: The grapes are transferred to a pneumatic press using inert gas to prevent oxidation; they are left to macerate with the skins for 6 to 12 hours, to ensure excellent aromatic extraction. Fermentation is carried out for eight days at a low temperature (61°F) in stainless steel vats.

AGEING: On the lees for 2 months to achieve greater balance and persistence on the palate.

UPC# 6 35335 12011 8
12pk/750ml

ALCOHOL: 14.0%
SERVING: 50-54°F
AGE: 1-3 years

