



HACIENDA ARAUCANO, CARMENERE RESERVA 2017

REGION: Colchagua Valley, Chile

APPELLATION: Colchagua Valley

YIELD (HI/Ha): 50 hl/ha

VARIETY: 100% Carménère

WINEMAKER: Francisco Fernández

VINEYARD

Soil: Colluvial granite deep-lying soils that are well-drained and infertile.

Planting density: 4550 vines/ha.

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

Average age of vines: 12 years

VITICULTURE

Most of the grapes are from own organic vineyards.

Manual picking into small crates. Picked by vineyard plot.

Double selection firstly on the bunch and then the grapes themselves are sorted.

WINEMAKING

Chilling in a refrigerated room with gentle « foulage » in these chilled conditions for most of the grapes. Maceration on the skins for 25 days. Fermented in vat with regular pumping over. Malolactic in barrel. Regular stirring during a period of three months. Aged for ten months in French oak barrels of one wine.

TASTING NOTES

Deep crimson colour. Fresh and intense aromas of prune, white pepper, notes of the “garrigue” such as rosemary and thyme, and hints of eucalyptus predominate. The mid-palate is round with a dense tannic structure. The aromatic length is dominated by notes of red fruits which add contrast and complexity to this interesting wine.

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CLOSURE: Screw cap

ORGANIC: No

BIODYNAMIC: No

VEGETARIAN: Yes

VEGAN: Yes