



## HACIENDA ARAUCANO, CLOS DE LOLOL 2018

**REGION:** Colchagua Valley, Chile

**APPELLATION:** Lolol Valley

**BLEND:** 35% Syrah, 25% Carmenere, 20% Cabernet Franc, 15% Cabernet, 5% Petit Verdot

**WINEMAKER:** Francois Lurton

### VINEYARD

A dry and hot climate, with daily temperature range from 15 to 27°C. A lot of sunshine and a cool wind coming from the sea that cools temperatures during the warmest hours of the day. Average age of the vines: 12 years. Terroir: The clay-limestone and stony soils are helpful to drain the rainwater. Planted with no rootstock, these vines are among the last vines of the world not to have known Phylloxera.

### VITICULTURE

This wine represents the essence of the cool climate of Lolol. It is made up of the best plots of four grape varieties that excel in the valley. They are grown in different parts of the estate that brings out the best of each grape variety and are blended together to produce a complex balanced wine. The grapes are handpicked into crates (12kg), then selected on double sorting tables.

### WINEMAKING

Three kinds of maceration are carried out: cold maceration at very low temperatures (8-10°C), alcoholic fermentation where we carry out daily pumping-over and cap-plunging, and final post fermentation skin maceration. Ageing: After the regular malolactic fermentation and a short period on the lees, it is aged in French oak of 1 and 2 wines, for 18 months. Carmenere is aged in demi-muids (600L barrel).

### TASTING NOTES

Deep and brilliant red colour with glints of crimson. The nose is fresh and elegant with hints of black fruit jam and tobacco. It is a wine that reveals itself in stages, bringing to light the complexity of this blend, with background hints of leather, white pepper and liquorice.

[www.agustinlanuswines.com](http://www.agustinlanuswines.com)



**CLOSURE:** Cork

**ORGANIC:** Yes

**BIODYNAMIC:** Yes

**VEGETARIAN:** Yes

**VEGAN:** Yes