ARAUCANO
CLOS DE LOLOL 2019

APPELLATION: Colchagua Valley, Chile
VARIETY: 36% Carmenere, 25% Syrah, 25% Cabernet Franc, 10% Cabernet Sauvignon, 2% Malbec, 2% Petit Verdot.

TASTING NOTES:

COLOR: Deep and brilliant red color with glints of crimson
AROMA: The nose is fresh and elegant with hints of black fruit jam and tobacco.
FLAVOR: Reveals itself in stages, bringing to light the complexity of this blend, with background hints of leather, white pepper and licorice. The overall effect is rounded off by aromatic power, displaying the elegance of the Lolol Valley.
FOOD MARRIAGE: Pair with heavier dishes, such as wild game in a red wine sauce or barbecued ribs.

WINEMAKING:

HARVEST: The grapes are handpicked into crates then selected on double sorting tables.
VINEYARD: All grapes come from our estate at Hacienda Araucano at Lolol. Planted with no rootstock, the vines which we cultivate, are among the last vines of the world not to have known Phylloxera. Certified Biodynamic & Organic grapes.
TERROIR: The clay-limestone and stony soils are helpful to drain the rain water.
VINIFICATION: 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 barrels).

UPC# 6 35335 67631 8
12pk/750ml

ALCOHOL: 14.6%
TECH ANALYSIS:
TA: 3.64 g/l, RS: 3.29 g/l
AGE: 5 years

WINESELLERS EST. 1977 LIMITED