



HACIENDA
Araucano
 NATURAL STYLE
 FRANÇOIS LURTON



GRAN ARAUCANO CABERNET SAUVIGNON 2018

APPELLATION: Colchagua Valley, Chile

VARIETY: 100% Cabernet Sauvignon - This noble variety originally from Bordeaux (Médoc) is much appreciated for its great capacity to adapt to different soils. Today, it is the most widely grown variety in Chile.

TASTING NOTES:

COLOR: Beautiful, very deep red robe with cherry glints.

AROMA: Very aromatic nose, characterized by intense fruit, with fresh blackcurrants and complex notes of thyme and garrigue.

FLAVOR: Powerful on the palate, coated with concentrated tannins, that nevertheless show great finesse. The finish is very long, full-flavored and complex.

FOOD MARRIAGE: Rack of lamb, pork loin, filet of beef with rosemary, game, cheeses.

WINEMAKING:

HARVEST: The grapes are handpicked into crates then selected on double sorting tables.

VINEYARD: In 1997, Jacques and François discovered various plots of old Chardonnay and Cabernet Sauvignon “franc de pied” vines (without rootstock), near the village of Santa Cruz in Colchagua Valley. These vines bearing unusually concentrated grapes naturally gave birth to our two Gran Araucano wines, Chardonnay and Cabernet Sauvignon. Today, they are supplemented by the vines from our estate situated just next to the village of Lolol.

TERROIR: Sandy-clay and/or gravely-clay soils.

VINIFICATION: Pre-fermentation cold maceration for five days followed by alcoholic fermentation with regular punching and pumping over. Post-fermentation maceration for 15 days to obtain an elegant tannic structure. Malolactic fermentation in vats for a relatively short period of 8 to 10 days.

AGEING: Aged for 18 months in barrels (70% new, 30% one wine barrels).

UPC# 6 35335 45021 5
 6pk/750ml

ALCOHOL: 14.5%
TECH ANALYSIS:
 TA: 3.12 g/l, RS: 3.6 g/l
AGE: 7-10 years

