UPC# 6 35335 67242 6
12pk/750ml

ALCOHOL: 13.0%
SERVING: 60-64˚F
AGE: 2-4 years

HUMO BLANCO 2024

Cabernet Franc ORGANIC/BIODYNAMIC WINE

Humo Blanco takes its name from the dawn mist that cover our estate vineyards which are planted close to the Pacific Ocean. This Cabernet Franc is produced with organic and biodynamic practices to enforce the utmost natural farming techniques and foster continual vineyard health at Hacienda Araucano.

APPELLATION: This wine comes from select plots of our Hacienda Araucano estate in the sub-region of Lolol Valley in the greater Colchagua Valley.

VARIETY: 100% Cabernet Franc

TASTING NOTES:

COLOR: Ruby color.
AROMA: Aromas of blackberry and black currant with notes of grilled sweet pepper and vanilla.
FLAVOR: On the palate, the wine is fruit forward, with a lot of structure, nice concentration and a finish loaded with acidity and freshness and a hint of oak.
FOOD MARRIAGE: This wine will match well with steaks and chops, but will also pair with dishes that include Portobello mushrooms, green olives, pepper, rosemary and mint.

WINEMAKING:

HARVEST: Manual picking into small crates. Picked by vineyard plot. Double selection firstly on the bunch and then the grapes themselves are sorted to remove staims and leaves.
CLIMATE: Oceanic (Pacific), which regularly brings morning mists and cool evenings to the Lolol estate.
VINIFICATION: Chilling in a refrigerated room with gentle crush in these chilled conditions for most of the grapes. Maceration on the skins for 35 days. Fermented in vat with regular pumping over.
AGEING: 8 months in French oak barrel of 225 liters - 2 years old.

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